

# THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 94

Number 26

JUNE 27, 1936



## HOW TO WIN COUNTER SPOTLIGHT

**R**ETAILERS save many of their preferred display sections for meats packaged in Cellophane transparent wrapping.

They know it acts like a spotlight itself . . . gives items sparkling eye-appeal . . . shows all their goodness in every appetizing detail . . . *sells them quickly.*

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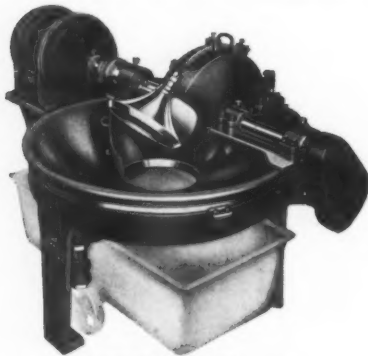
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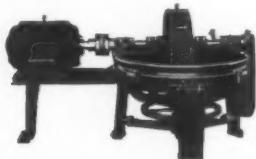


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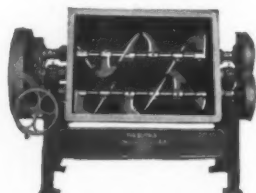
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Cuts and mixes a batch of meat in 5½ to 9 minutes; empties it completely in less than 20 seconds, without touching it by hand. Made in 3 sizes.



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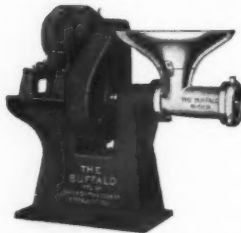
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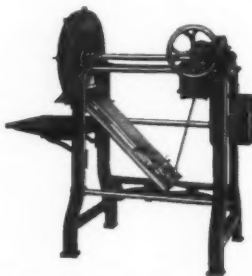
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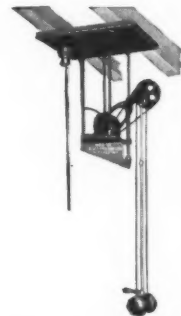
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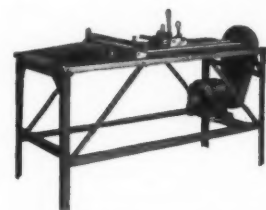
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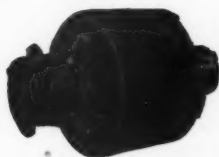
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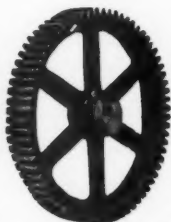
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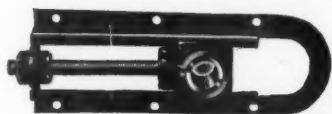
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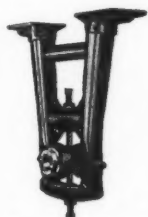
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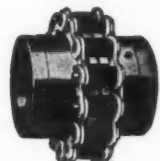
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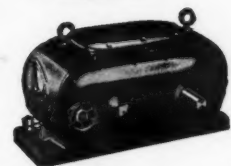
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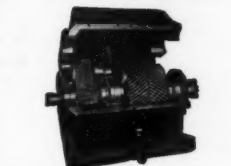
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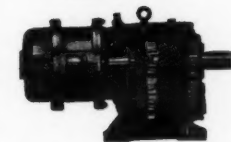
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# THE NATIONAL PROVISIONER

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PAUL I. ALDRICH  
President and Editor

E. O. H. CILLIS  
Vice Pres. and Treasurer

FRANK N. DAVIS  
Vice Pres. and Manager of Sales

★

Executive and Editorial  
Offices

407 South Dearborn Street,  
Chicago, Illinois

Eastern Office  
300 Madison Avenue,  
New York, N. Y.

A. W. B. LAFFEY  
Manager

Pacific Coast Office  
1031 So. Broadway,  
Los Angeles, Calif.

NORMAN C. NOURSE  
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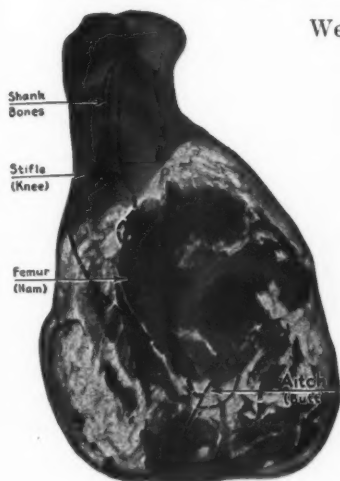
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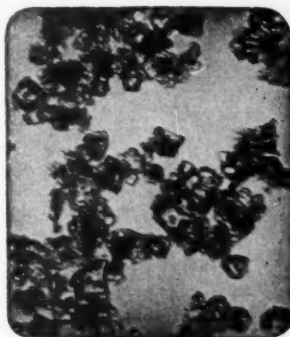
Use Big Boy Artery Needle, add 15% "PRAGUE POWDER PICKLE"

This restaurant ham is a "5-day cure" by Artery Pumping Method. You will do well to look into this quick-sale ham. See Prague Powder Pickle formula.



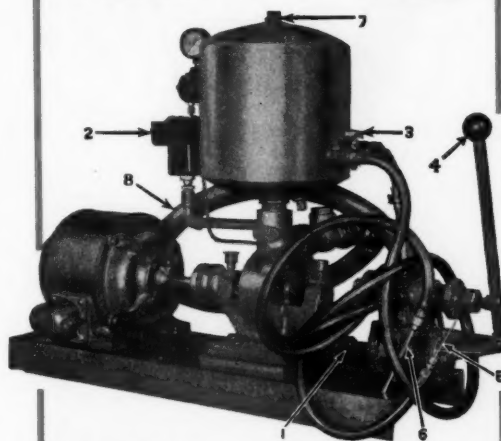
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This illustration shows the "suspended solids" in a drop of pickle.

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You can't get even, balanced flavor with ordinary seasoning because the very nature of the seasoning ingredients works *against* the even distribution of flavor.

STANGE Seasonings, because they dissolve so readily, eliminate all possibility of uneven flavor. Flavor is evenly and thoroughly distributed throughout the product. *The seasoning elements combine readily with the moisture*

*of the product and automatically spread to all parts of the batch.* You get the full, fine flavor of the finest natural spices—with *none of the disadvantages!*

The pith, fibre and foreign matter in ordinary seasoning *prevents* even flavor be-



***on the road to  
meat loaf profits***

cause only by *excessive* mixing can the seasoning be spread. STANGE Seasoning contains no pith, fibre or impurities!

STANGE Dry Essence of Natural Spice is available *only* from STANGE. It is *all* seasoning material—*nothing that does not contribute to the flavor of the finished product is contained in this finer sausage seasoning!*

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# THE NATIONAL PROVISIONER

JUNE 27, 1936

*The Magazine of the Meat Packing and Allied Industries*

## MEAT *Aged* IN FIVE DAYS

★ New Process Claims Savings in Time, Shrinkage and Mold Losses

**A**GEING beef to make it more tender and develop flavor is a process which—if applied to much of the beef produced—might be an important factor in increasing beef consumption.

Ageing is now limited to beef of high quality which moves into trade channels where price is not of first importance. Process of ageing covers a period of 3 to 5 weeks, calls for considerable refrigeration, storage space and investment in product held, and causes heavy shrinkage due to moisture evaporation and necessary trimming. But the result is a meat which is a joy to epicures.

More consumers would like such meat if it could be produced at a price within their reach.

### It Has Been Tried

If ageing could be done in 5 days instead of 5 weeks, with shrinkage kept at a minimum, refrigeration cost low, development of mold eliminated, and good results in tenderness and flavor—all at low cost—it is only reasonable to believe that demand for such beef would be greatly increased.

Beef has been aged in 5 days in a temperature of 50 to 60 degs. F.—to a tenderness that formerly required 5 weeks—in experimental tests in New York meat plants. These results were produced by use of a new radiation device—known

as the “sterilamp”—developed by the Westinghouse Lamp Co. It produces germicidal rays which kill mold spores always present in the air, and thereby speeds up ageing of the meat.

Foremost among advantages claimed for this proposed practice is a considerable saving in refrigeration costs, made possible by ageing the meat at higher temperatures without danger of spoilage. Other advantages include shorter ageing periods, less trimming waste, and a product that is more tender and juicier.

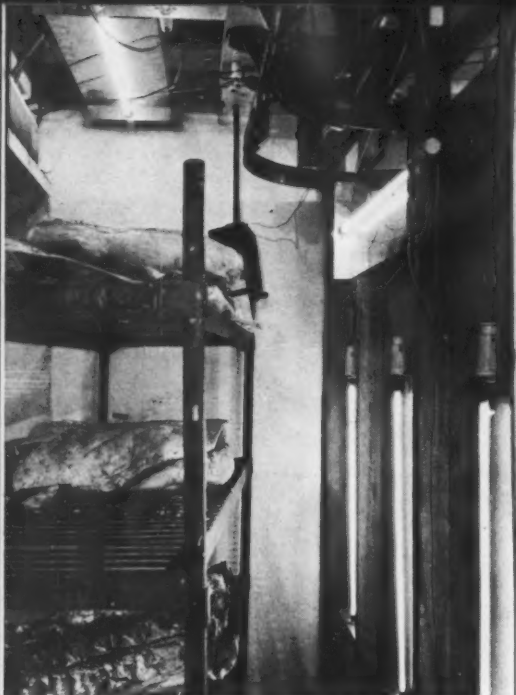
### Tested in Beef Plants

As it seemed that radiation from the “sterilamp” might solve one of the important problems of the meat industry, an installation was made in the plant of Nathan Schweitzer Co., Inc., New York, a year ago to check performance under practical operating

### SHORTENING AGEING TIME

Beef loin at left was aged by old method (3 to 5 weeks). Loin at right was aged by new method in 3 to 5 days; note scarcity of mold, meaning saving in trimming. Both equally tender.





#### HOW AGEING IS DONE

Beef aged in plant of Nathan Schweitzer & Co., New York City, in from 3 to 5 days at high temperatures by use of Sterilamps. Note lamps at right.

conditions in beef ageing coolers.

In the beef storage room of this plant a small space of about 500 cu. ft. was partitioned off and seven lamps installed. The space was maintained at 50 deg. F. to speed the enzymatic action which tenderizes the meat. Even at the high temperature neither mold nor bacteria grew on the meat, and cuts were aged in 5 days to a tenderness which formerly required 5 weeks.

Following completion of the tests at Schweitzer's, an experimental installation on a much larger scale was made at Merchants' Refrigerating Co., New York, in cooperation with Beinecke-Ottman Co., hotel supply house. Eight lamps were installed in a room measuring 18 by 8½ by 12 ft., four being placed at each end of the room. Room was maintained at a temperature of 55 to 58 deg. F. and a relative humidity of 90 to 100 per cent. As much as 1,400 lbs. of beef was aged at one time.

#### Reducing Ageing Time

Compared with the 3 to 5 weeks formerly required for ageing meat, only 3 or 4 days were needed under the lamps at the higher temperature and humidity. Shrinkage was only a little more than one-fourth of one per cent. There was no trimming waste other than incurred in removing darkened surface. There was no growth of mold or bacteria.

Experiments with beef also were made in various laboratories. Stored for six weeks at a temperature of 65 deg. F., the meat developed no mold or surface bacteria. Third-grade beef was the subject of this experiment.

This device produces several beneficial effects when installed in cold storage rooms and display cases, it is said.

#### In Display Case and Cooler

A manufacturer of refrigerated display cases, C. V. Hill & Co., Inc., Trenton, N. J., has equipped a few cases for experimental purposes. These cases were operated at a temperature of 65 deg. F. and 90 per cent relative humidity, instead of the customary 45 deg. F. at 50 to 60 per cent relative humidity.

Aside from an important saving in refrigeration, the radiation obviates daily unloading of the case, insures a clean odor, keeps the case sterile and drives out insects and vermin. Lamp-equipped boxes for cold rooms, in which the temperature remains at 55 deg., it is claimed, would permit rapid tenderization of meat, and thus enable the retailer to buy cuts green and sell them tenderized.

Tests were made in three 8-ft. cases, each containing various cuts and kinds of meat. One case, without lamps, was operated under normal conditions of 42 deg. F. and 50 to 60 per cent relative humidity. A second was equipped with two 30-in. lamps and was kept at same temperature and humidity. The third was equipped with two lamps and was operated at a temperature of 60 deg. F. and a relative humidity of 90 per cent.

#### Good Appearance Maintained

With the exception of ground meat, products in the high-temperature, high-humidity case had a better appearance after a period of a day or more than those in either of the other cases. Meat in the low-temperature case equipped with lamps was second best. The ground meat darkened somewhat on the surface, a condition attributed to the direct irradiation and considered preventable.

Meat in the high-temperature, high-humidity case showed an average loss in weight of 3.07 per cent in 48 hours, compared with 3.93 per cent in the usual showcase. Although there seems to be no explanation for the phenomenon, the case operated at normal temperature and humidity, but with the lamps showed less weight loss than the case at normal temperature and humidity without lamps.

#### Results with Pork Chops

Bacteria counts on pork chops—to take one product as an average example

—showed 5 colonies on top surface in the high-temperature, high-humidity case after 18 hours. This compares with 3 colonies in the case operated at normal temperature and humidity with lamps, and 11 in the old type case.

On bottom of chops, counts were 32, 14 and 40 colonies respectively. This difference in bacterial growth on top and bottom surfaces of meat can be overcome by placing meat on a wire-mesh shelf, so that treated air can come in contact with bottom surface.

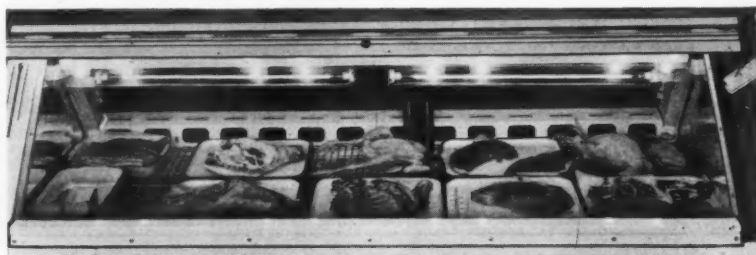
Aside from quality and shrinkage of products, benefits through the use of lamps in display cases kept at high temperature and high humidity are said to result in saving in power—due to a much lighter refrigeration load—and in saving of labor, which comes from not having to take meat out of case at night and put it back next morning.

#### Trimming Loss Reduced

"Of primary importance is the elimination of large trimming loss incurred with ripened meat," said Dr. Robert F. James, of the Westinghouse research laboratory, who developed the lamp and supervised the tests. "The only trimming necessary when meat is aged under these radiations is removal of a dark surface film. Loss of weight is largely eliminated by maintaining 90 per cent or higher humidity. In present commercial practices, weight losses amount to about 30 per cent from slaughterhouse to table. Using these germicidal rays for artificial ageing can reduce this loss to about half."

If the meat can be stored at 50 deg., instead of the 35 to 38 deg. ordinarily used, there would be a big saving in refrigeration, he thinks. Moreover, at the higher temperatures permitted by the bactericidal and fungicidal action of the lamp, beef would ripen in about one-third or one-fourth the usual time, reducing the amount of storage space required. There would be less shrinkage, since humidity in storage room may be maintained near 100 per cent without danger of accelerating growth of mold and bacteria.

With this method it might even be possible to tenderize beef in transit from Chicago to New York, for example, and cost of ripened meat might be



#### PERMITS SAVINGS IN RETAIL STORE

Experimental display case (Hill) equipped with Sterilamps; temperature, 60 deg. F.; relative humidity, 90 per cent. After several days in case meat still had fine appearance. Means saving in shrinkage, refrigeration and labor of moving meats to cooler each night.



#### DEVELOPED THE LAMP

Dr. Harvey C. Rentschler (left) and Dr. Robert F. James, Westinghouse Lamp Co. scientists who developed Sterilamp and made tests. Slender lamp produces radiation which kills bacteria and tenders meat in high temperatures and humidities, saving time, refrigerating cost and trimming.

reduced to a point where consumption could be materially increased.

#### Cost of Operation

In considering use of these lamps in his cold storage room, the packer no doubt wonders what happens to meat on side away from the lamp. Radiation is effective there, too, it is claimed. In tests only a slight "fuzz" of mold developed on the "shaded" side of carcasses, this being not more than  $\frac{1}{4}$  in. long. Bacteria likewise was effectively controlled in the shade.

"One of the factors favorable to commercial application of the lamp is its low cost, not only as to operation, but as to first cost and maintenance," says Dr. James. "Operated on alternating current the only necessary auxiliary equipment needed is a transformer. Three or four lamps may be operated from one transformer. Power taken by two lamps, plus that consumed by transformer, amounts to something less than that required to operate an ordinary 25-watt incandescent lamp."

#### Comment on the Method

EDITOR'S NOTE.—In reporting facts on beef ageing experiments it apparently was the intention of the Westinghouse Lamp Co. merely to bring the new lamp to the attention of the meat packing industry, and to report results obtained in an experimental way, since no recommendations are made on installation of these lamps in commercial service.

Reports to THE NATIONAL PROVI-

SIONER from observers of this method of ageing beef, including some in whose plants the experiments were made, do not agree that at this time ageing meat under sterile light in a few days in a comparatively high temperature will give the same tendering and flavor results obtained with a longer storage period in a lower temperature. Time is an influence in developing the desirable characteristics of aged meat that is lacking in the suggested method, these observers believe.

The ability of the "sterilamp" to retard or prevent mold growth is not questioned. But this advantage, some say, is largely offset by drying or hardening of edges and surfaces of cuts subjected to the lamp's rays. This necessitates as much trimming to put the cuts in merchantable condition as is required to remove mold from cuts aged in the old way, they claim.

The new lamp may or may not have practical application in the meat plant. It would be as foolish, however, to ignore its possibilities and condemn it as impractical as to rush into using it before it had been tested in commercial practice.

#### INSTITUTE IN NORTHWEST

A branch office of the Institute of American Meat Packers is being opened at Seattle, Wash., according to an announcement made this week to Institute members by President Wm. Whitfield Woods. The office is being financed by packers doing business in Washington, Oregon and northern Idaho. It will be known as the Northwest office of the Institute. John H. Moninger, for seven years a member of the staff of the Institute's Department of Public Relations and Trade in Chicago, will be director. Final arrangements for the opening of the office were completed

recently in Seattle at a meeting called by F. A. Danielson, Carstens Packing Co., Institute regional chairman. After the meeting Mr. Moninger remained in Seattle to complete arrangements for opening the new office, but he is expected to be back in Chicago for a few days during the latter part of June to complete arrangements for changing his residence.

Aim of the new office is to make the services of the Institute more readily available to members in the Northwest, and to effect economies in distribution and other savings.

#### CLOTHING BEEF

Not so long ago only the better carcasses of beef were clothed. Today there is a growing tendency to clothe the lower grade carcasses—even canners and cutters. Cost of clothing a carcass is more than returned by the better appearance produced, and the consequently higher price at which the carcasses sell.

#### QUARTERING BEEF

An Eastern wholesaler buys beef almost exclusively from one Mid-western packer. Asked why, he said: "I like the way they favor the hind quarters when quartering. Hind quarters are worth more money than fore quarters. The little extra gain they give me on the hind quarters means considerable money to me in the course of a year."

#### NO MOLD—SMALL SHRINK

Test of 1,400 lbs. of beef aged on rack truck at Beinecke-Ottman plant, New York City. Ageing period, 3 to 4 days. Temperature, 55 to 58 deg. F. Relative humidity, 90 to 100 deg. Sterilamps are seen behind truck.





# What Will MEAT PACKERS Do About the WINDFALL TAX?

THE "windfall" tax has become a reality which packers will have to face before September 15, when their returns are due and total taxes must be paid, according to the act passed by Congress last week.

The act specifies that the processor shall pay a tax of 80 per cent on "that portion of the net income from the sale of articles (pork) with respect to which a federal excise tax was imposed on such person, but not paid, which is attributable to shifting to others to any extent the burden of such federal excise tax, and which does not exceed such person's net income for the entire taxable year from the sale of articles with respect to which such federal excise tax was imposed."

Many packers have not decided on their course of action in regard to the "windfall" tax. The measure was regarded as dangerous and impractical by the packing industry when first proposed. Most of its complicated features have been retained, and it is believed imperative that each packer and his legal advisers make a careful study of the law before proceeding under it.

The packer must file a return with the Bureau of Internal Revenue, no matter what other steps he may take in regard to the tax. Penalties would be imposed for failure to make a "windfall" tax return, just as they would be for not filing under other federal tax laws.

## Four Things Packer Can Do

Apparently there are four (and probably more) alternative courses which the packer might wish to follow in handling the "windfall" tax problem:

1. **Adjustment.**—If he has filed a claim for refund of taxes collected under the AAA, he may wish to apply for an adjustment of his "windfall" tax liability in conjunction with such claims. The Commissioner of Internal Revenue may thereafter regard the "windfall" tax liability and the claim as one case and may, in his discretion, enter into an agreement with the packer for settlement of the case by a final refund to or tax payment by the packer. This settlement would be final.

2. **Injunction.**—The packer might file a return and then apply to a federal court for an injunction to prevent collection, alleging that he was not able to determine his tax liability, if any. He might also attack the constitutionality of the windfall tax itself on several grounds. Reports indicate that many Pacific Coast packers are ready to take court action against the "windfall" tax. However, it is not known whether they will follow the procedure outlined here.

3. **Blank Return.**—The packer might

file a blank return, alleging that he was unable to make an intelligible return under the law's provisions. Then, after the Bureau of Internal Revenue had investigated and computed the tax, the packer might take the case to the Board of Tax Appeals.

4. **Extension of Time.**—The packer might file a return and ask for an extension of time in which to pay the tax. The commissioner has been given power to extend the time for payment of any part of the tax up to three years. The packer would have to pay interest at 6

per cent on the unpaid portion of the tax beginning six months after the due date. He might be required to furnish bond or surety that he would eventually pay the levy. It is not known what policy the commissioner will follow in granting such extensions.

## Other Tax Clauses in Act

The revenue act passed by Congress before adjournment contained a number of other sections of interest to the packing industry. These included title VII, which sets up conditions for processing tax refunds and repeals section 21 of the adjustment act; title V, imposing excise and processing taxes on certain foreign fats and oils, and provisions altering the whole structure of corporation taxes.

# PACKERS ACT to Recover PROCESSING TAXES Paid

LARGE meat packers in the Chicago area moved last week to regain processing taxes paid the government during the AAA regime. Claims totaling approximately \$90,000,000 are being filed with the U. S. Bureau of Internal Revenue by Swift & Company, Armour and Company and another packer. Cudahy Packing Co. has brought suit in federal district court to recover \$11,909,000.

Similar action has been taken by packers in all sections of the country. Some quietly filed their claims for tax refunds with the Commissioner of Internal Revenue during the past few months. Others filed only with the approaching enactment of title VII of the new revenue act (setting up refund conditions) and deadline for claiming refunds under section 21 (d) of the adjustment act as amended.

Packers who asked refunds under section 21 (d) of the adjustment act were not required to furnish evidence in support of their claims at the time of filing, or required immediately to prove that they bore the tax burden. However, processors who attempt recovery under title VII of the new tax bill (which repealed section 21) must furnish evidence under oath in support of their claims for refund.

## Claim Tax Collection Illegal

It is believed that these conditions influenced some processors to act under the adjustment act rather than the new tax bill. Moreover, some legal authorities believe that the refund section in the old adjustment act is more clearly unconstitutional than that in the recently enacted revenue law.

As ground for their claims and suits packers declare that as the Supreme Court ruled the processing taxes invalid, payments made in accordance

with that law were illegally collected and may be recovered. G. F. Swift, president of Swift & Company, issued the following statement explaining the firm's action:

"Following the action by numerous other processors similarly situated, Swift & Company has filed a claim with the collector of internal revenue for processing taxes collected under an act held unconstitutional by the Supreme Court. Swift & Company is an organization built up from the savings of more than 55,000 men and women scattered all over the country. Officers and directors of the company have a direct obligation to protect the rights of these investors. The directors of the company would not have discharged their responsibilities to the shareholders if they had not acted to protect the legal rights of the company when it became apparent that other processors were taking this action."

Action of the Cudahy Packing Co. in filing suit in federal court was due to the fact that the firm filed a claim for refund of \$11,908,915.80 on November 30, 1935. The Commissioner of Internal Revenue rejected the company's claim, leading to court action.

## Recovery a Problem

It is believed that actual recovery of processing taxes paid will be a long-drawn-out process. On claims filed under section 21 (d) of the adjustment act the processor cannot start suit within a year of filing, unless the commissioner disallows his claim within the year.

On claims filed under title VII of the new revenue act the processor must ask a refund before July 1, 1937. The commissioner shall allow or disallow the claim within three years after it is

(Continued on page 23.)



# Air CONDITIONED Loading Dock

**M**UCH of the good effect of care in processing and manufacturing departments of meat plants to maintain high quality of carcasses and product is lost on the loading dock—the most neglected spot in many packing-houses.

Reason for product damage at this point is easily understood. When cold carcasses or product are brought onto an open loading dock—where dew point of the air is considerably above that of the meat—condensation of moisture on the cold surfaces immediately takes place.

Two detrimental effects result:

## Bad Effects of Moisture

1.—Conditions favorable for growth of mold and bacteria are created; and  
2.—Heating effect on the meat is considerably greater than influence of the higher air temperature alone.

Harmful effects of moisture on cold product need not be considered in detail here. All packers are familiar with them. The second point may not be fully appreciated.

About 1,000 heat units enter the surface of cold meat for each pint of moisture condensed on it. The same amount of heat could be given up to cold product only if approximately 54,000 cu. ft. of the air were cooled 1 deg. F. by contact with the meat.

## Loading Dock a Danger Spot

When products or carcasses with a film of moisture on them are packed together white spots on the surface are very likely to develop. These lower value and sales by detracting from good appearance.

Need for protecting cold carcasses and product against condensation and temperature changes from coolers into refrigerator cars or trucks is being met satisfactorily by a few packers. They have inclosed and air-conditioned loading docks, in which dew point temperature of the air is maintained below that of the product. Docks of this type are becoming more common, but they are still rare enough to be a novelty to many meat men.

One of the latest air-conditioned loading docks to be placed in service is at the Hollywood plant of the Abraham Bros. Packing Co., Memphis, Tenn. Shown here is a floor plan sketch of



this room; also a photograph taken in it during a pause in the operation of loading carcasses into a refrigerator car for shipment to an Eastern market.

## Protection for Product

This dock is 50 ft. long, 17 ft. wide and is one detail of the \$50,000 enlargement program recently completed at this plant. The dock adjoins all of the coolers and the office, and is arranged so that either trucks or refrigerator cars can be loaded from it. Outlet from room to refrigerator cars is at one end. Trucks are loaded through three doors in one side wall. A fifth door connects directly with the office.

Protection for carcasses against contact with warm outside air, when being loaded into refrigerator cars, is provided with a folding canvas vestibule similar in construction to those used between railroad passenger cars.

Cooler-type doors are installed at all openings. Track and floor scales are provided for weighing carcasses and

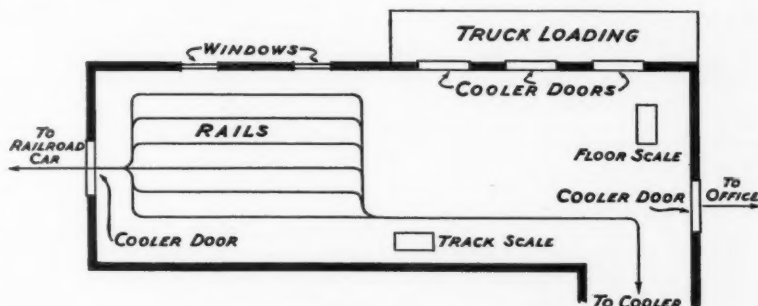
## NO CONDENSATION ON PRODUCTS LOADED HERE

Air-conditioned loading dock of Abraham Bros. Packing Co., Memphis, Tenn. Dock is inclosed; all openings provided with cooler type doors; unit coolers keep temperature of air below dew point of products, preventing condensation which would provide favorable conditions for mold and bacteria growth. Canvas vestibule, extending from loading dock door to refrigerator car, prevents contact of warm outside air with carcasses being loaded.

product. Refrigeration is provided by a unit cooler.

Abraham Bros. Packing Co. are slaughterers of high quality beef animals, most of which are shipped to the larger Eastern consuming centers. Memphis weather is not only hot at times, but the air is sometimes very humid. The new loading dock, therefore, will be of material aid in maintaining carcasses in prime condition during shipment, by keeping them dry when being loaded.

(Continued on page 21.)



SKETCH OF AIR CONDITIONED LOADING DOCK

This type of dock will become more common when packers learn how easy it is to maintain carcasses and products in first-class condition from coolers into refrigerator cars or refrigerated trucks. Main consideration is to keep temperature of air in loading dock below dew point temperature of products, and to prevent warm outside air from coming in contact with them.

# Promoting MEAT CONSUMPTION and Improving MEAT DISTRIBUTION

THAT real progress is being made in digging out valuable new facts about meat, and making them available to the consuming public, is shown in the annual report of the National Live Stock and Meat Board for the past fiscal year, which has just been issued. The report covers the meat research, educational and advertising program sponsored by all branches of the livestock and meat industry, livestock producers, marketing agencies, packers and retailers, and carried out through the Board.

Because of the high position of the livestock and meat industry in the world of commerce and trade, and the important place occupied by meat in the American dietary, the program under way covers many activities, is nationwide in scope and reaches many groups.

Due recognition is given in the report to the excellent support coming from the industry itself, and to the assistance given by many outside interests in carrying the work forward in an effective manner.

## Stimulating Meat Sales

The merchandising program is one of the major lines of work, the value of which is emphasized in summing up the year's accomplishments for meat. This program was designed to "step up" meat sales by helping the men of the trade to solve many of their merchandising problems.

At the same time, the message of meat has been carried into educational institutions throughout the country, homemakers have been given information which helps them to buy and prepare meat more wisely, caterers have been assisted in their meat service, etc.

Meat lecture-demonstrations are the basis of the merchandising program. They have been found to be an ideal method of conveying information. These demonstrations were presented before a total of 453,360 persons in 140 cities of 32 states during the year, including retailers, packers, homemakers, teachers, students, hotel and restaurant groups, business and professional men and others.

## Helping the Retailer

During the past twelve months an intensive schedule of meetings for retailer groups was carried on. New meat cuts which help to increase sales were demonstrated. Pointers were given on costs and selling prices, meat displays and meat advertising. The latest developments in meat cookery were described and information was presented relative to the food value of meat.

The number of retailers reached during the year represent one-sixth of all retail meat outlets. They sell meat to the amount of more than half a billion dollars annually.

The merchandising program was also adapted to the needs of the housewife. Lecture-demonstrations before homemaker groups acquainted them with the use of the less-demanded cuts and the points to keep in mind in purchasing meats.

Teachers and students were contacted through special demonstrations. These were given for the most part on assembly programs at high schools and colleges, and were planned so as to bring out authentic information about meat in an interesting and instructive manner.

## Reaching the Homemaker

The past year has witnessed an intensified educational effort for meat among homemakers. The main object of this work was to make available for practical use, the results of research studies particularly in the field of meat cookery.

The report points out that some of the problems with which the home economics program is concerned are:

Factors affecting shrinkage in meat cookery; optimum cooking temperatures for meat; the care of meat in the home; development of standard methods for cooking all cuts; the effect of cooking on chemical composition and nutritive value; and large quantity cookery.

Light is being thrown on these problems through meat cookery investigations conducted during the past twelve years at leading colleges and universities and the United States Department of Agriculture. These studies have gone far toward removing meat cookery from the realm of guesswork.

Some of the ways in which the newer meat facts have been brought to housewives are through lectures, demonstrations, radio talks, use of meat material in the press, meat literature and regular publications issued from time to time.

## Schools of Meat Cookery

Consumer education in all phases of the subject of meat has been greatly facilitated through schools of meat cookery. During the past year such schools were held in 77 cities and were attended by 516,198 persons, according to the report. The attendance ranged from 1,990 at the smallest school to 19,800 at the largest.

A survey of these schools shows that they are serving two main purposes. They reach a large number of women directly with instruction in the buying and cooking of meat and its place in the diet; and secondly, they are the starting point for additional and continuing activities in the interest of meat, in the cities concerned.

The half million and more housewives who attended the 77 cooking schools were given a practical, well-planned course of meat study. They were interested in the lessons on how to buy and prepare cuts of meat which fit into limited budgets. They learned, through actual demonstrations, the value of lower temperatures in cooking meats, what cuts are best prepared by roasting, broiling, braising, etc., and were impressed with the health values of meat.

The fact that each cooking school was sponsored by a leading newspaper made possible the use of hundreds of columns of educational articles on meat of interest to housewives generally.

## Finding Meat Facts

The past year has seen continued activity in the field of meat research, this program being made possible largely through the cooperation of colleges and universities.

At the University of Arkansas, Dr. Paul L. Day has completed work showing that lamb, fresh ham and pork liver are good sources of vitamin G, pork liver being a very rich source.

At the University of Iowa, Drs. H. A. Matill and Walter Seegers are carrying on studies concerning the protein of meat, which are throwing new light on its value in the diet.

At the University of Minnesota, Drs. George O. Burr and W. R. Brown have work under way which emphasizes the value of the fats of meat, from the dietary standpoint. These studies are bringing out the many nutritive properties of lard.

(Continued on page 47.)

## Pictures SELL MEAT

How millions of readers got the story of meat values.

Clippings from a few of the hundreds of newspapers which used the Board's educational material during the year.





## Rail and Truck Traffic

### News and Information for Packer Transportation Departments

#### GEORGIA MEAT RATES CUT

Packinghouse products in carloads and fresh meats and packinghouse products in mixed carloads from Albany to Moultrie, Ga., have been excepted from emergency freight charges by the Interstate Commerce Commission. This action permits the Georgia Northern Ry. to establish a rate of 11 cents on intrastate traffic in such commodities in order to meet truck competition. The present rate is 22 cents plus an emergency charge of 1.5 cents, on packinghouse products.

#### PACKERS' TRAFFIC PROBLEM

Lee J. Quasey, commerce counsel of the National Livestock Marketing Association, in an address before the American Institute of Cooperation recently, said that establishment of through rates on livestock from Western to Eastern districts, extension of scale-in-transit privileges and establishment of equitable relationship between rates on fresh meats, packinghouse products and livestock, constitute major current problems of transportation in the packing industry.

#### MEAT EXPORT RATES

Freight rate on ham, bacon and other cured meats to the Virgin Islands has been reduced to 70 cents per 100 lbs. by the Windward and Leeward Islands Conference. On lard in cases, pails and tubs, the rate has been reduced to 60 cents per 100 lbs. Havana Steamship Conference lines have announced that they would continue application of "any quantity" rates on packinghouse products and package lard to Havana, Cuba, in connection with extension of shippers' contracts to the end of 1936.

#### GOBEL USES ANGOSTURA

A. Gobel, Inc., has secured a license to use the Kabus process of flavor-curing its "Quality First" frankfurters, liverwurst, braunschweiger and meat loaf with Angostura. Newspaper advertising, streamers, tags on all its products containing Angostura, and signs on all its trucks advise the public at large that Gobel is now using the seasoning in question in the four products mentioned. The Gobel sales force is enthusiastic, and is pushing the sales of Angostura-flavored frankfurters, liverwurst, braunschweiger and meat loaf with good results.

## FINANCIAL NOTES

Cudahy Packing Co. has declared a quarterly dividend of 62½ cents, payable July 15, to stockholders of record on July 3.

Directors of Wilson & Co. have declared a quarterly dividend of 12½ cents on common stock and a quarterly dividend of \$1.50 on the \$6 preferred stock. The former dividend is payable September 1, to stockholders of August 15; the latter is due August 1, to shareholders of July 15.

Quarterly dividends of \$1.75 on 7 per cent first preferred stock and 25 cents on common stock have been declared by E. Kahns Sons Co. Both payments are due July 1, to stockholders of record on June 20.

St. Louis National Stockyard has declared a quarterly dividend of \$1.50, payable July 1, to shareholders of record on June 22.

Plans are being considered for satisfying dividend accumulations on preferred stock of Amalgamated Leather Companies, Inc. New common stock would be given preferred holders in lieu of dividends.

Directors of J. K. Mosser Leather Co. have announced a dividend of 50 cents a share on common stock outstanding, payable July 1 to stockholders of record June 19. A similar dividend was paid in January. The Mosser Leather Co. is a subsidiary of Armour and Company.

## PACKER AND FOOD STOCKS

Price ranges of listed stocks, June 24, 1936, or nearest previous date:

	Sales.	High.	Low.	— Close. —
	Week Ended.			June 24.
	June 24.	June 24.	June 24.	June 17.
Amal. Leather.	500	3	3	3¼
Do. Pfd. ....	100	47½	47½	50¼
Amer. H. & L.	2,200	6	5½	6
Do. Pfd. ....	300	36½	36½	37½
Amer. Stores ..	900	28	28	28
Armour Ill. ....	13,200	4½	4½	4½
Do. Pfd. ....	1,200	71¼	71¼	73
Do. Del. Pfd.	200	107¼	107¼	107½
Beechnut Pack.	700	93½	93½	93
Bohack, H. C. ..	100	5½	5½	6
Do. Pfd. ....	10	35½	35½	36
Chick. Co. Oil.	2,300	20¼	20¼	20¼
Childs Co. ....	1,300	8¼	8¼	8½
Cudahy Pack. ..	800	36½	36½	36
First Nat. Strs.	4,400	48½	48	47
Gen. Foods ....	15,000	43	42	42½
Gobel Co. ....	3,800	4½	4½	4½
Gr.A.&P.1stPfd.	75	126¼	126¼	126¼
Do. New ....	180	114¼	114¼	115
Hormel, G. A. ..	200	19	19	16½
Hygrade Food ..	1,700	4	4	4½
Kroger G. & B.	6,200	22½	22½	22½
Libby McNeill.	2,450	7½	7½	7½
Mickelberry Co.	1,350	3½	3½	3½
M. & H. Pfd. ..	10	6½	6½	6½
Morrell & Co. ..	200	45	45	45
Nat. Leather ...	600	1¼	1¼	1¼
Nat. Tea ....	900	8½	8½	8½
Proc. & Gamb.	3,500	45	45	44½
Do. Pr. Pfd. ..	200	119	118	118
Rath Pack. ....	.....	.....	.....	22
Safeway Stra. ..	1,400	32	31½	31½
Do. 6% Pfd. ..	180	110½	110	111½
Do. 7% Pfd. ..	140	112	112	112
Stahl Meyer ....	.....	.....	.....	2½
Swift & Co. ....	6,600	21½	21½	21½
Do. Intl. ....	1,900	31¼	31	31¼
U. S. Leather. ..	100	7	7	6½
Do. A. ....	300	12½	12½	12½
Do. Pr. Pfd. ..	100	84½	84½	84
Wesson Oil ....	1,500	35	34½	35
Do. Pfd. ....	400	80½	80½	80½
Wilson & Co. ....	40,300	8	7¾	7¾
Do. Pfd. ....	2,400	73½	72½	73

## PACKERS ARE MODERNIZING

Carstens Packing Co., Tacoma, Wash., is drilling a new well at its plant.

Construction of the first unit of a packing plant at Savannah, Ga., has been started by H. T. Shore and J. F. Horney. The unit now being erected will have a capacity of about 600 animals per day and will cost about \$40,000. Federal inspection will be provided. An outlay of \$150,000 to \$200,000 will be necessary for completion of the plant.

State of New York has purchased 55 acres of land near plant of Hoffman Pkg. Co., Syracuse, N. Y., on which public stock yards and abattoir will be erected.

Two 350 h.p. boilers, a 185-ft stack and a new boiler house are being added to the packing plant of the Kroger Grocery & Baking Co. at Columbus, O. The boilers will be fired with powdered coal.

M. Rothschild & Co., Chicago, is planning a new beef boning and processing plant. Estimated cost is \$75,000. Architects are Smith, Brubaker and Egan.

Construction of a plant for the Jacobson Provision Co. at Hays, Pa., will begin within 30 days. The 2-story structure will measure 74 by 120 ft. An order has already been placed for 200 tons of steel.

Heim Packing Co., Houston, Tex., has started the manufacture of sausage and will also handle a full line of provisions. Otto Vahldiek, who served his apprenticeship at Braunschweig, Germany, will be in charge of sausage manufacture.

Construction of a meat packing plant at Tulsa, Okla., is being considered by A. E. Le Sturgeon, who recently moved to Tulsa from Arkansas City, Kas. The proposed plant would be government inspected and would employ 50 to 60 persons.

Monroe Packing Co. has been incorporated at \$50,000 to operate a packing and cold storage plant at Monroe, N. C.

## CHAIN STORE SALES

Safeway Stores, Inc., reports sales of \$127,842,701 for the first 24 weeks of 1936, an increase of 18.6 per cent over sales for the corresponding period in 1935. Sales for four weeks ended June 13, totaled \$25,946,986, against \$21,911,168 in the like period a year ago.

Sales of American Stores Co. for four weeks ended May 30, were \$8,411,377, a decrease of 6.6 per cent from those of \$9,010,563 for the same period in 1935.

## WANT A GOOD JOB?

A good man may meet a good job through the "Classified" pages of THE NATIONAL PROVISIONER.



# PRACTICAL POINTS

## for the Trade

### Bones, Hoofs and Horns

A Southern packer wants to know how cattle bones, hoofs and horns are prepared for sale to manufacturers. He writes:

Editor THE NATIONAL PROVISIONER:

Please send us information on the preparation of bones for manufacturing. Also we should like to have the processing and grading of hoofs and horns explained.

Before this packer prepares to produce hard bone and save hoofs and horns, he should inquire into markets and outlets for these products. Cost of shipping is such a large percentage of the value of these products that saving and preparing them usually is considered profitable only when considerable numbers of cattle are slaughtered. Buyers usually desire carlots of these by-products.

In plants where production of bones is small they usually are sent to the rendering tank. If a dry rendering system is installed, and if percentage of bone to other material is small, the bones are marketed as cracklings, although a high percentage of bone in cracklings is not desirable. If a wet rendering system is in use, bones are rendered in the usual manner into bone tallow and bone meal.

#### Handling Bones

Buttock, thigh, shin and blade bones are used for manufacturing purposes. These are handled as follows:

Ends of bones are cut off to expose marrow and bones are cooked in an open tank, provided with perforated steam coils. Tank is filled with cold water and bones are thrown in as fast as they accumulate. No steam is turned on until tank has been filled. When tank is full, steam is turned on and water heated to 190 degs. Fahr. It is kept at this temperature until all fat has been melted free of bones and adhering meat and gristle have been loosened. Provision should be made to prevent loss of tallow in overflow.

Cooking is continued for 4 to 12 hours. Overcooking will give chalky bones. Bones when undercooked will be greasy. Oil which arises to top of cook water is skimmed and saved.

After cooking, bones are washed in cylindrical washing machine under sprays of hot water to remove all grease and adhering meat and gristle. When clean, bones are spread on shelves and dried without heat. When dry they are graded, bagged and stored in an even temperature. Sudden changes of temperature or an excessively dry atmosphere may cause bones to crack.

### Horns and Hoofs

Horns are sawed off close to skull and placed in a vat of water held at a temperature of 140 to 150 degs. Fahr. After soaking for 10 to 15 minutes they are removed from soaking vat, and pith removed by hammering over a solid substance. Piths are dried over steam coils and sold to glue manufacturers. Horns are dried in a room that is not too dry and through which there is a good circulation of air.

Hoofs are removed by immersing them in scalding water for a short time and pinched off in a dehoofing machine. They are then washed in a cylindrical washer and dried on racks.

Horns as graded as follows:

No. 1—Steer horns weighing 80 lbs. and up per 100 pieces. They must average 100 lbs. per 100 pieces. Tips must be clear and perfect. If a steer horn is cracked, peeled or cut it must grade below a No. 2.

No. 2—Steer horns weighing 65 to 85

lbs. per 100 pieces. They must average 70 lbs. per 100 pieces.

No. 3—Steer and cow horns weighing 30 lbs. to 65 lbs. per 100 pieces. Also all tipless steer horns.

No. 4—Includes bull horns and culls, also horns thrown out from steer horns, and any horns not good enough to go into any of the first three grades. No. 4 horns must have at least 3 in. cutting space in length.

Hoofs are graded as follows:

No. 1—All white and striped hoofs weighing 20 lbs. and up per 100 pieces; average 22 lbs.

No. 2—All white and striped hoofs weighing 16 to 20 lbs. per 100 pieces; average 18 lbs.

Black hoofs should weigh 20 lbs. and up per 100 pieces.

### DARK-CUTTING VEAL

A Southern packer is having trouble with his veal cutting red. He writes:

Editor THE NATIONAL PROVISIONER:

We have had a good many complaints about our veal cutting too red. Would shrouding the calves before storing them on the cooling floor make the meat cut white?

Shrouding would perform the same function for the carcass that leaving the skin on does—that is, produce a nice light-colored carcass. If this packer does not chill calves with the skin on he might like to shroud them. If the skin is left on, there is no reason to shroud. Also, while shrouding would bleach out the carcass, it would not overcome the trouble of the carcass cutting red.

If calves are properly stuck and bled for at least six minutes, the color does not come from incomplete bleeding. At this season of the year this packer may be handling older calves which produce what the government terms a "calf" carcass rather than a "veal" carcass. The flesh of the "calf" is coarser in texture than that of the veal calf (which is usually from an animal 3 to 6 weeks old), its grain is more pronounced, and its color is a deeper red, inclining to a brownish tinge. The characteristic "baby" fat of veal is replaced in such carcasses by a firmer fat which, though white, often has a yellowish tinge.

In other words, the color and consistency of the flesh, fat and bones of the carcass begin to take on the characteristics of beef and to lose those of veal. Such carcasses usually range in weight from 100 to 350 lbs. with the skin off.

### What Is Boiled Ham Shrinkage Cost?

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In large quantities, please write for prices.

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name.....

Street.....

City.....

Enclosed find a 10c stamp.



## The value of "VISKING" casings for meat loaves *is more than skin deep!*

This is the season for meat loaves. It will be a record-breaking season for meat loaves displayed in "VISKING" Casings. They dramatize quality with sheen, sparkle, eye-appeal. They give you, besides, *exclusive* plus values. • VISKING originated and copyrighted formulas for meat loaves, perfected the machine for stuffing them and the method for treating them. "VISKING" Casings have always been in the lead . . . and so have their users. • "VISKING" Casings represent constant research and improvement . . . numerous price reductions made possible by improved manufacturing methods . . . exacting supervision . . . rigid inspections . . . helpful sales service . . . dealer acceptance and a fast pyramiding demand. • In "VISKING" Casings the value is more than SKIN DEEP.

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6733 WEST 65TH STREET, CHICAGO, ILLINOIS

"VISKING" is the registered trade-mark of The Visking Corporation to designate its cellulose Sausage Casings and Tubing.



# PRICE *Discrimination* LAW

## *Will Affect* MEAT INDUSTRY

**B**UYING and selling methods of meat packers—as well as those of other divisions of the food industry—have been brought under control of the Federal Trade Commission by the Robinson-Patman price discrimination act which Congress passed just before adjournment. While primarily aimed at the dealings of corporate chains, the act must necessarily include buyer-seller relationships throughout all business done in interstate commerce.

The new law defines general standards, but places the responsibility for putting the standards in specific form and applying them on the Federal Trade Commission. It is said to follow the basic plan under which the Interstate Commerce and Securities Exchange Commissions operate.

While the general aims of the law are known, it will probably be some years before the FTC and the courts determine what will and can be done under it. The real meaning of the law to business can only be known after a back-log of decisions and interpretations has been built up by the commission and courts.

### Discounts Must Be Justified

The act's broad provisions (which were reported in detail in THE NATIONAL PROVISIONER of June 13) are as follows:

- 1.—There must be no discounts not justified by provable savings. Discounts must be available on proportionately equal terms to all customers.
- 2.—No payments are to be given for advertising or merchandising services, except those actually rendered.
- 3.—No payments are to be made for brokerage unless a brokerage service has been performed.
- 4.—There is to be no discrimination between purchasers except for differentials which can be justified by differences in volume or cost of manufacture, sale and delivery. The FTC may fix limits for quantity discounts.
- 5.—Buyers will be equally guilty with sellers.

### No Loss-leader Sales

- 6.—There are to be no loss-leader sales for the purpose of destroying or eliminating competition.
- 7.—Burden of proving that differentials are justified is placed on the defendant. Punishment for violation of the act may be by a fine of \$5,000, imprisonment for one year, or both.

The American Institute of Food Distribution interprets the act to mean, in effect, "that buying power shall not be used to the unfair advantage of anyone.

This is the same way in which the anti-trust laws prevented control of selling being used against the public interest."

It is expected that the commission will need some time to organize and outline procedure for administration of the act. Investigation of individual complaints will probably move slowly for the time being. It is believed that the commission will try to guide selling and buying so that they will work under the new law, and encourage voluntary conformance before rushing into prosecution of violations.

### MEAT LOAF VOLUME

A Mid-western packer who has built up a large sales volume on meat loaves and specialties makes no secret of the

fact that this has been secured by the "cut-and-try" method. He is always ready to try out something new. If a new product sells well, its manufacture is continued; if it proves to be a "dud," no tears are shed.

This packer finds that only a small percentage of the new products he tries out become popular enough to justify producing them. Some that are in no demand in some sections sell well in other localities. Some that "looked good" at the start have "petered out," while others in which no one had any confidence have become profitable items.

"It doesn't cost much to try out new items," this packer says, "and it is the only way I know to keep in the van of the parade. If I were to wait on other packers and sausage manufacturers for new items and new products, I couldn't expect to be anywhere but in the second or third division in this territory.

Watch "Wanted" page for bargains in equipment.

## SAUSAGE PRODUCTION *Grows*

### *Despite* SHORT MEAT SUPPLY

**S**AUSAGE production under federal inspection for the first four months of the year increased 16 per cent over the average production for the similar period in the last five years. It was the largest of any corresponding period since 1928, the earliest year for which figures are available, according to a bulletin issued by the Institute of American Meat Packers.

This increase was evident not only for the first third of this year as a whole, but also in each of the four months of the period. As compared with production during the first four months of last year the increase was 7 per cent, and in the same period of 1934 was 5 per cent.

Increase in sausage production occurred in the face of limited supplies, the Institute points out. Production of all meats during the first four months this year was 5 per cent less than the

average production for the first four months of the last five years. Compared with the same period in 1934 production was 11 per cent less. But, on the other hand, it was 15 per cent larger than production in that period of 1935.

### Bright Sausage Outlook

"The marked increase in production of sausage from January to April of 1936 follows a twelve-month period in which production declined 3 per cent from that in the calendar year 1934," the Institute says. "This decline, however, was minor as compared with the 19 per cent decline in production of all meats during the same period."

Sausage production in 1935 showed an increase of 6 per cent over that of 1933, and the same percentage increase over the average for the preceding five years. At the same time, production of all meats in 1935 was 19 per cent smaller than in 1933 and 16 per cent smaller than the five year average, according to the statement of the Institute.

The Institute's analysis was based on production of sausage in all plants making sausage under federal inspection, as reported by the U. S. Bureau of Animal Industry, since they are the only comparable figures available. If sausage production under federal inspection represents an accurate index to total production, sausage production in the first third of the year was the most outstanding of any similar period from 1928 to the present, inclusive.

### Sausage Production

FEDERAL INSPECTED SAUSAGE, FIRST 4 MOS.  
1936, 1935, 1934 AND 5 YR. AVG.

	1936	1935	1934	5-Yr. Avg.
	Lbs.	Lbs.	Lbs.	Lbs.
Jan.	63,377,000	62,086,000	61,470,000	54,703,000
Feb.	57,420,000	56,245,000	54,024,000	49,479,000
Mar.	61,290,000	55,156,000	59,009,000	52,908,000
Apr.	64,602,000	57,448,000	59,865,000	55,378,000
4 mos.	246,689,000	230,935,000	234,368,000	212,468,000



# "Now I can forget this insulation problem—thanks to Armstrong"

That's the assurance you have of lasting insulating efficiency . . . when you choose **ARMSTRONG'S CORKBOARD!** Installations of this material made as long ago as 1904 are still serving faithfully today!



**I**NSULATION buyers don't need to wonder any more what kind of service they'll be getting during years to come from the materials they install in their low-temperature rooms today! Not . . . if they install Armstrong's Corkboard! For the experience of users of this efficient material has *proved* cork's long-life and money-saving advan-

tages. Here are some interesting examples of long service:

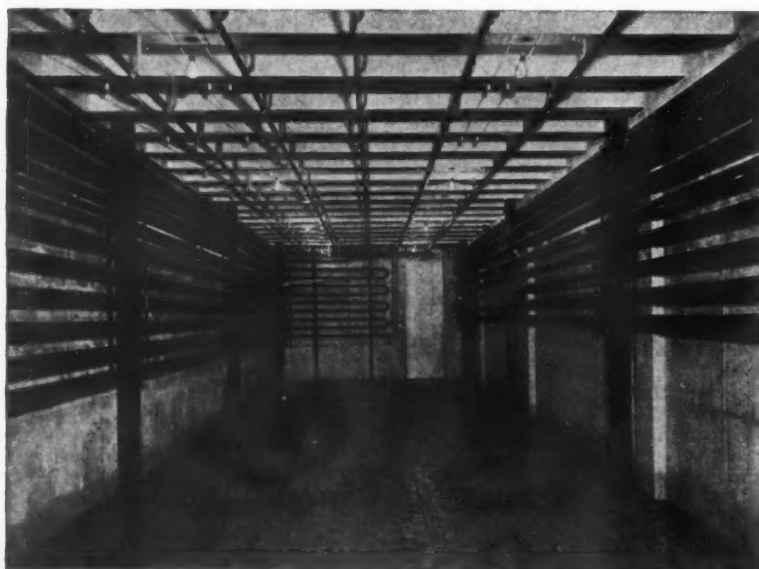
In 1904 the Storage & Supply Company of Indiana, Pa., insulated a cold room with Armstrong's Corkboard. Several years ago the cold room was torn down, and the corkboard was found to be in such good condition, it was used again to insulate a beef cooler!

In the same year, cold rooms in the Merchants' Ice & Storage Co. plant in San Francisco were guarded with more than 100,000 ft. of Armstrong's Corkboard. This plant has given continuous refrigeration service since that time and some of the rooms have been under freezer temperatures year in and year out.

In 1906, McCreery & Co., Pittsburgh Department Store, chose Armstrong's Corkboard for a fur vault. Today, after 30 years of constant service, this corkboard continues to serve efficiently and economically.

These outstanding performances of corkboard indicate the length of service that is possible as a result of cork's unique *cellular* structure. This structure gives cork its ability to resist the efficiency-destroying effects of moisture as encountered in low temperature work. It insures an insulating material which is not only highly efficient when new but also after long service.

Armstrong engineers are at your service in planning any type of insulation . . . in providing specifications for the most practical installation . . . and an experienced erection crew. For full information, write Armstrong Cork Products Co., Building Materials Division, 952 Concord Street, Lancaster, Pennsylvania.



INSULATED FOR A LIFETIME OF SERVICE. This beef cooler in the Jacobs Packing Co. plant at Nashville, Tenn.,—which was insulated this year with Armstrong's Corkboard—promises long years of dependable low-cost service because of the lasting efficiency of cork.

## Armstrong's CORKBOARD

for all cold rooms



# REFRIGERATION

## and Air Conditioning

### REFRIGERATION SAFETY

A general inspection should be made at regular intervals of all refrigerating equipment and a permanent record made of its condition. Any situations constituting a hazard or any material weakness should be corrected promptly.

Points to check during a general inspection, suggested by the National Safety Council, include the following:

- 1.—See that pipe lines are free from leaks and low points where contents may be pocketed.
- 2.—Determine that all hangers and bracing are carrying their portion of the load.
- 3.—Any undue vibration that would be conducive to crystallization should be corrected.
- 4.—If leakage in covered line is suspected, puncturing with an ice pick or small object will usually reveal it.
- 5.—Frost should not be permitted to accumulate on pipes in sufficient quantities to overtax strength of supports.
- 6.—Exposed pipes and supports should be kept painted to prevent corrosion.
- 7.—See that expansion joints, loops and openings through walls are free, permitting pipe to move with normal expansion.
- 8.—Necessary changes should be made in piping to compensate for changes in operating conditions.
- 9.—Valve stems should be free from leaks and packing properly lubricated and sufficiently free to permit closing by hand.
- 10.—All valve seats should be in place and free from leaks when closed.
- 11.—Proper drainage should be provided at all low points. Moisture in ammonia systems is likely to cause active internal corrosion.
- 12.—Pipe should be so arranged that any part of the system can be pumped out if necessary.
- 13.—Each refrigerating system should be provided with an outlet releasing all refrigerant to the sewer, using water and suitable mixing chamber.
- 14.—Suction lines to reciprocating compressors should be provided with scale traps and accumulators or liquid traps and properly drained. Scale traps should be cleaned at least once each year.
- 15.—Pressure imposing element and all vessels in which pressure can be confined should be provided with safety relief valves discharging to low-pressure sections or to the atmosphere.

There must be no stop-valves between vessel and relief valve.

16.—Pressure imposing element should be provided with fuse overload relay or unloading device adjusted to function well within the limits of safety.

17.—Care should be exercised to prevent objects from coming in contact with vessels or piping, as it usually increases corrosive action, which is the most insidious of all deterioration, especially where moisture is present.

18.—All gauge glasses should be provided with automatic shut-off valves and metal shields over glasses.

19.—Pressure gauges should be checked regularly for accuracy, also make sure that gauges are free to function with the variation in pressure.

20.—Brine or liquids used in refrigerating systems should be maintained near the neutral point of 7 Ph. Slightly alkaline is usually recommended—7.5 or 8, and never below 7.

21.—Each plant should be provided with two or more gas masks of an approved design and with canisters for the particular refrigerant used. One man should never be permitted to go into a gas-filled room alone.

22.—Addresses and telephone numbers of company physician, hospital, fire department and plant executives should be posted in prominent places and all familiarized with them.

23.—Safety meetings and first aid should be inaugurated. A well equipped first aid cabinet should be a part of every plant's equipment.

In the opinion of the writer the final analysis of safety rests with the per-

sonnel. A plant may be equipped with all manner of safety devices, but if commonsense and good judgment are not exercised by all responsible parties, serious trouble may result.

It should be remembered that safety, good housekeeping and economy are very closely allied. Where one is in vogue the other two are given consideration.

### AIR CONDITIONED DOCK

(Continued from page 13.)

Temperatures on inclosed loading docks may vary from 35 degs. F. up, providing dew point of air in dock is maintained below temperature of coldest product handled on it.

### Temperature and Humidity

Effect of temperature on workers' efficiency is of less importance at this point than in some other departments in the meat plant—the pork cutting room, for example—because skill and dexterity are not matters of prime importance. In bacon slicing and pork cutting rooms a temperature of 55 degs. F. is about as low as can be used, because of discomfort to workers and a slowing up of operations when the temperature is below this point. On an air conditioned loading dock any temperature required may be maintained, without noticeable detrimental effect on amount of work accomplished.

The refrigerating system on an inclosed loading dock should be capable, when necessary, of maintaining the temperature at 35 degs. Relative humidity might range anywhere from 95 degs. down to 55 degs. If desired it can be held high enough to obviate any possibility of shrink and shriveling of product.

However, as carcasses and product remain on the dock for only a short time, and much product is wrapped and packaged, humidity as a factor in preventing damage is not of as much importance as at some other points in the plant.

### Flies Are Never a Problem

Flies shun a temperature below 60 degs. Fahr. They never are a problem, therefore, in the air-conditioned loading dock.

The Abraham dock was built as a part of the new office building. It is of brick and concrete construction, and has cement-plastered side walls, troweled to a smooth finish, and a concrete floor. As it adjoins the coolers, handling carcasses and product is not a problem.

### EDITORS' NOTE

**MEAT plant air conditioning—WHAT it is, WHY it is NEEDED, WHERE it should be used—was discussed in detail in the August 10, 1935, issue of THE NATIONAL PROVISIONER.**

#### HOW may it be used?

**Its use in the smokehouse was described in the October 5 and May 2 issues; in the hog chill room, November 2 and January 18; in the beef cooler, February 8; in the sausage cooler, March 7; in the sausage meat cooler, April 4.**

**Air conditioning in other departments of the meat plant will be described in later articles.**



*There's a PakIce machine to meet any requirements. Write for the new bulletin "Ice in Twenty Minutes."*

# NOW

*Make your own ice, as you want it, with*

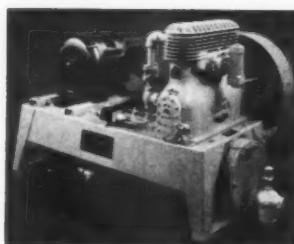
# PAK-ICE

PakIce introduces to the food industry a new and revolutionary means of producing ice for its requirements. The most compact, most practical and most economical plant yet designed to meet the varying needs of hotels, restaurants, dairies, meat packers, fish packers, fruit and vegetable shippers, hospitals, etc. Produces ice in either crystal or briquette form in only twenty minutes. Automatic; requires little attention, and occupies small space. Simple, efficient and fool-proof.

THE **VILTER**  
"SINCE 1887"

**MANUFACTURING COMPANY**  
2118 South First Street  
MILWAUKEE, WISCONSIN

REPRESENTATIVES IN PRINCIPAL CITIES



## BAKER

**AUTOMATIC  
SELF-CONTAINED  
UNITS FOR  
FREON OR  
METHYL-CHLORIDE**

*for special applications  
in the packing plant*

Meat packers are learning the economy of unit refrigeration for maintaining variable temperatures in different applications about their plants. Baker offers the industry a complete line of automatic, self-contained units from 1 to 60 tons capacity, using Freon, methyl-chloride and ammonia refrigerant. Full details and specifications upon request.

**BAKER ICE MACHINE CO., Inc.**  
1518 Evans St. Omaha, Neb.



## JAMISON

BUILT DOORS

## FIRE PROTECTION

Protect stored goods from fire danger with this Jamison Metal-Clad Cold Storage Door.

Completely covered with galvanized steel or terne plate tin. Locked seams, no solder or exposed nail heads. Equipped with standard Jamison hardware and the new Jamison resilient, live-rubber gasket which assures a tight conforming seal.

**GET  
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**JAMISON**  
**Cold Storage Door Co.**  
Jamison, Stevenson, and  
Victor Doors  
Hagerstown, Md., U.S.A.

*Branches in All  
Principal Cities*

**PROVED  
AND APPROVED**



## REFRIGERATION NOTES

Frank T. Cutsford, Canby, Ore., meat dealer, will install cold storage lockers.

Adams Packing Co., Tacoma, Wash., will erect cold storage rooms at 1512 Broadway.

A refrigerated market building will be erected by Young's Market Co., Pasadena, Calif., on corner of Judson and Colorado sts.

Metter Ice & Cold Storage Co., Metter, Ga., has doubled its capacity with installation of new equipment.

Stone's Food Store is installing 200 private refrigerated lockers.

Cooperative Creamery Co., Fenton, Ia., plans installation of modern cold storage plant.

Baltimore Cold Storage Co., Baltimore, Md., recently installed a 16-ton booster compressor.

Columbia Ice & Storage Co., Brunswick, Mo., has remodeled its plant, improvements including additional storage rooms.

Aller & Sharpe, Inc. has added 8,000 cu. ft. of cold storage space to Baltimore & Ohio Railroad freight depot at Columbus, Ohio.

## MEAT INSPECTION CHANGES

Recent changes in federal meat inspection are reported as follows:

**Meat Inspection Granted.**—Feldman Bros. Co., Linden, N. J.

**Meat Inspection Withdrawn.**—Kingan & Co., Atlanta, Ga.; H. C. Derby Co., New York City; Armour and Company, So. St. Paul, Minn., from subsidiary, Prairie State Packing Co., So. St. Paul.

**Meat Inspection Extended.**—Armour and Company, So. St. Paul, Minn., to include R. H. Katz Packing Co., Jacob Feinberg & Co., Joe Shaffer, Minnesota Packing Co., Dakota Packing Co. and United Packing Co.

**Change of Name.**—Armour and Company, Birmingham, Ala., and Birmingham Packing Co., instead of Birmingham Packing Co.; Keefe Packing Co., Arkansas City, Kans., and the Keefe-Le Sturgeon Co., instead of Keefe-Le Sturgeon Co.

## LABOR ACT HELD VOID

Employer-employee relations in manufacturing cannot be regulated by the federal government under the National Labor Relations Board, according to a ruling of the United States fifth circuit court of appeals at New Orleans. The court denied a petition of the labor board for enforcement of an order it had issued requiring a steel company to reinstate discharged workers. The court ruled the board had no authority because the men were engaged in local production.

The line between manufacture and production and actual interstate commerce was sharply drawn by the court. "The employment of men, the fixing of their wages, hours of labor and working conditions, the bargaining in respect to these things—whether carried on separately or collectively—each and all constitute intercourse for the purposes of production, not of trade," the court said.

## APPROVE UNEMPLOYMENT LAW

Rhode Island's unemployment compensation law has been approved as meeting the requirements of the social security act, the Social Security Board announced recently. Rhode Island becomes the twelfth state (including the District of Columbia) in which employers subject to the federal tax on employers of eight or more may get credit, up to 90 per cent of that tax, for contributions made to their state unemployment compensation funds.

## PROCESSING TAX REFUNDS

(Continued from page 12.)

filed. The commissioner's decision is final, unless the processor requests a hearing by the board of review. The board can set the hearing date for any time within two years after the petition for review has been filed. If the board affirms the commissioner's action in disallowing a refund the processor may ask review by a circuit court of appeals.

## STILL PAYING FOR AAA

Farmers received \$136,580,864 in clean-up payments under former AAA adjustment contracts from February 11 through June 13, according to H. R. Tolley, AAA administrator. About \$61,607,900, or almost half the total, went for compliance with corn-hog contracts. Payments are being made under the supplemental appropriation act which was passed after the Supreme Court had declared the adjustment act unconstitutional. The payments, when completed, will total about \$250,000,000.

## OPEN PRICE FILING

A provision for open price-filing as a part of the code of trade practice of the fertilizer industry has been accepted by the Federal Trade Commission, according to an announcement made at the annual meeting of the National Fertilizer Association, held recently at White Sulphur Springs, Va. The commission required, however, that the industry make certain changes in the open price rule it had submitted. Revision of the rule will be undertaken by the association's executive staff with the commission.

## PACKER SALES STEADY

Packers' dollar sales for May were fractionally below April and about 1 per cent under the corresponding period last year, according to the monthly survey of the Federal Reserve Bank of Chicago. May sales tonnage was slightly above April and 3 per cent above a year ago. Production declined non-seasonally by 1 per cent in May from April but was 12½ per cent heavier than a year ago. About 3 per cent more employees were on packer payrolls at the end of May than in April. Hours worked rose 1 per cent. Increases of 7½ per cent in hours worked and 5 per cent in wage payments were registered over May, 1935.

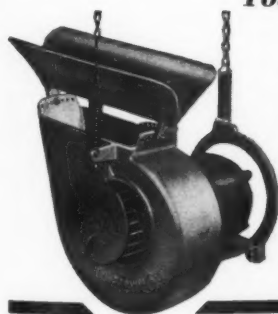
Watch the Classified Advertisements pages for bargains in equipment.

## ACTION-AIR SYSTEM

OF AIR-CONDITIONING COOLERS

## PROVES

### You Can Cut Shrinkage



The Action-Air System is saving money for packing plants everywhere. By uniform temperatures it produces even cooling of the meat—no freezing and resulting discoloration—no excessive dehydration with loss of weight—no over-moist air and wasteful mold. Avoid all this shrinkage with this patented system (U. S. Patent 1964822.) Write for full details.

**The BROWN Corp.**

112 Chester St., Syracuse, N. Y.



## The MODERN METHOD of TRUCK COOLING



Operates on forced-circulation principle; insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

Write for details!

**THEURER WAGON WORKS, Inc.** New York, N. Y.  
North Bergen, N. J.  
Builders of Commercial Insulated and Refrigerated Bodies



# A NEW BOILED HAM SEASON

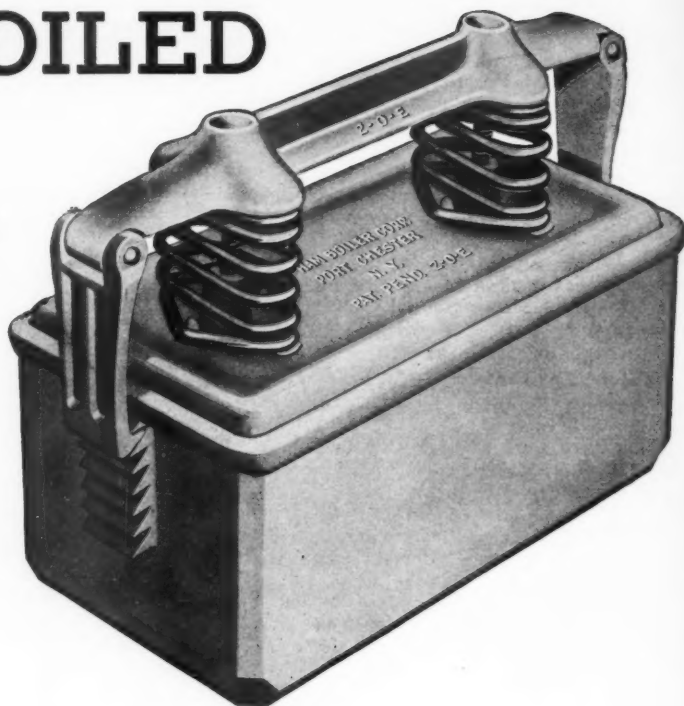
and a new  
opportunity!

An opportunity for better product,  
increased sales and higher efficiency.

Take advantage of your opportunities! Build your ham boiling operations on a firm foundation to insure lower costs and higher profit. Build as *leading packers all over the world build*—use Adelmann Ham Boilers!

Adelmann Ham Boilers have unusual and exclusive features, with demonstrated practical advantages. Elliptical springs, self-sealing and non-tilting cover, simplicity of operation, easy cleaning and long life—all contribute their part toward successful results.

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (stainless) Steel. The most complete line available. Liberal trade-in schedules make it profitable to dispose of worn, obsolete equipment in favor of new Adelmann Ham Boilers.



## THE MODERN METHOD

Means not only modern equipment but modern practice. That's why you need this revised booklet. It shows how to properly close the aitch-bone cavity, how to get proper results from ham boiling equipment and many other helpful hints. Gives complete information about Adelmann Washer, Foot Press, Luxury Loaf Containers, Prest-Rite Molds, etc. Many illustrations. Gives trade-in values of old Ham Boilers!



Means not only modern equipment but modern practice. That's why you need this revised booklet. It shows how to properly close the aitch-bone cavity, how to get proper results from ham boiling equipment and many other helpful hints. Gives complete information about Adelmann Washer, Foot Press, Luxury Loaf Containers, Prest-Rite Molds, etc. Many illustrations. Gives trade-in values of old Ham Boilers!

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COPY TODAY!

ADELMANN—"THE KIND YOUR HAM MAKERS PREFER"

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Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

# PROVISIONS AND LARD ★

## WEEKLY MARKET REVIEW

**H**OG products market backed and filled the past week, but displayed a very steady undertone and averaged somewhat better. December lard again reached new season's highs. Market's action was traceable largely to strength in hogs and grains, unfavorable weather for livestock in the Northwest, and indications of a satisfactory cash trade in product.

These conditions served to bring about fairly broad speculative buying in lard futures at times and enhanced values, readily taking care of profit-taking hedge selling. However, market was quick to react when grains displayed any easing tendency. There was no material pressure on hog products. With distribution on a fairly good seasonal scale, new buying made its appearance on small setbacks and served to keep declines in check.

Commodity markets in general displayed a steady to firm tone and had sympathetic influence on lard. The trade appears to be reconciled to increasing stocks of lard and meats—more or less seasonal. More gossip was heard relative to the modest accumulations, considering heavier runs of hogs to market, than at same time a year ago.

### Hog Receipts Increase

Persistent strength in live hogs, market going to a new high for the year and the movement, creates the impression that distribution is on a satisfactory scale and that the market would be in a position to readily take care of itself when the summer hog marketing period is over. Commission houses and packinghouse interests were on both sides. Hedge selling was apparent at times. There was lifting of hedges from the July delivery, which were partly replaced with sales of the later months.

Hog receipts at Western packing points last week totaled 278,300 head, compared with 271,200 head the previous week and 220,400 head same week a year ago.

Top hogs at Chicago reached 10.60c at mid-week this week, compared with 10.25c the previous week. Average price of hogs at Chicago at outset of week was 10c, compared with 9.83c previous week, 9.10c a year ago, 4.70c two years ago and 4.25c three years ago.

Average weight of hogs received at Chicago last week was 260 lbs., against 255 lbs. the previous week, 252 lbs. a year ago, 239 lbs. two years ago.

### Lard Production Up

Corn-hog ratio continued favorable towards heavy feeding, even though

corn prices moved up quite sharply during the week as a result of dry weather and complaints of damage from the Corn Belt.

Production of lard during April this year was officially placed at 77,024,000 lbs., against 57,704,000 lbs. same time last year, and a five-year April average of 113,601,000 lbs.

Average cost of hogs during April was 10.34c, against 10.08c in March and 8.88c in April last year. Average yield per hog was 76.23 per cent, against 76.05 per cent the previous month and 75.01 per cent a year ago. Average live weight in April was 230.87 lbs., against 228.66 lbs. the previous month, and 223.38 lbs. in April last year.

Official exports of lard for week ended June 13 were 2,429,000 lbs. against 1,684,000 lbs. the same week last year. Exports from January 1 to June 13 were some 50,630,000 lbs., against 66,046,000 lbs. the same time last year.

Exports of hams and shoulders for week were 865,000 lbs., against 1,234,000 lbs. last year; bacon, 429,000 lbs., against 242,000 lbs.; pickled pork, 39,000 lbs.; against 106,000 lbs. last year.

**PORK**—Demand was fair and market steady at New York. Mess was quoted at \$29.50 per bbl.; family, \$29.00 per bbl., fat backs, \$20.00@24.00 per bbl.

**LARD**—Demand was fair at New York and market rather firm. Prime Western was quoted at 10.70@10.80c; middle Western, 10.60@10.70c; New York City, tierces, 10½c; tubs, 10½@10c; refined Continent, 11@11½c; South America, 11½@11¼c; Brazil, kegs, 11½@11¼c; compound, car lots, 11c; smaller lots, 11¼c.

At Chicago, regular lard in round lots was quoted at July price; loose lard, 62½c under July; leaf lard, 75c under July.

(See page 34 for later markets.)

**BEEF**—Demand was fair and market steady at New York. Mess was nominal; packer, nominal; family, \$14.00@15.00 per bbl.; extra India mess, nominal.

### HOG AND CATTLE PRICES

Steady to higher prices are in prospect for hogs and the better grades of steers, as well as butter, eggs and other farm products, according to the U. S. Bureau of Agricultural Economics. Seasonal price declines are expected by the bureau in lower grades of steers, lambs and poultry. The bureau believes that hog prices probably will rise seasonally in late summer. Corn prices during July are expected to continue at about current levels.

Slaughter supplies of cattle and calves probably will continue relatively large during the remainder of the summer, and prices of lower grades of slaughter cattle are expected to follow the usual downward trend in the last half of the year. Better grades will probably advance during the next six months. Lamb prices have reached the highest levels since 1930, largely in response to the relatively small supply; slaughter supplies are expected to increase rapidly in the next few months and prices probably will decline as receipts increase.

### EXPORT NOTES

American lard is again successfully competing in Panama with Dutch product. As a result of lower prices, Dutch producers were able to obtain bulk of Panama lard trade in 1935. However, during the first quarter of 1936, out of about 168,000 lbs. imported into Panama, the United States supplied about 108,000 lbs. When American prices are in line with Dutch the orders generally go to American packers.

No specific concessions were granted to American meat products in the trade agreement recently signed by the United States and France. The United States was granted concessions on exports of some agricultural and manufactured products. The treaty also provides that minimum rates of the French tariff will apply on almost all products from the United States. This gives minimum duty to some American meat products.

### KEY TO FARM PROSPERITY

Maintenance of livestock prices at profitable levels is the key to agricultural prosperity, said Charles A. Ewing, director, National Live Stock Marketing Association, in a talk before the American Institute of Cooperation at the University of Illinois this week. Mr. Ewing advocated stabilization of domestic agricultural markets by tariff protection and opening foreign markets for American products.

### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended June 20, 1936:

	Week June 20	Previous Week	Same Week '35
Cured Meats, lbs.	17,185,000	17,107,000	16,502,000
Fresh Meats, lbs.	41,358,000	43,167,000	39,910,000
Lard, lbs.	2,307,000	2,222,000	2,506,000

Week ending June 27, 1936

FLAVOR • BRILLIANCE • PURITY



**H**OUSEWIVES no longer need guess in choosing sausage products . . . up-to-date methods of packaging and display place your products in full view of the buyer.

Consequently, eye appeal, brilliance, appearance and attractiveness of the meat itself . . . all assume a place of great importance in building sales volume for the packer.

Red, sweet and rich . . . grown in U. S. A. specially for packing trade requirements, PIMIE XO adds eye appeal, improved flavor and quality to sausage products. There is no substitute for Pimiexo.

From the "pulpy, meaty" structure of the pod comes the distinctive flavor and brilliance of Pimiexo. It goes 25% further than any other spice used for this purpose making it less expensive besides being uniformly superior in quality.

Pimiexo is powdered fine with full condiment value and spreads efficiently throughout the sausage without speckling or uneven distribution.

For bright, natural sausage, distinctively flavored and tempting in appearance . . . for increased sales at less cost . . . use PIMIE XO. Samples will be gladly furnished. Write today.

## DON Garlic and Onion Powders

Progressive packers prefer garlic and onion in powder form instead of fresh stock. It gives a uniform strength, is conveniently handled without waste and helps prevent sourness. Both these powders are always obtainable from our warehouse stocks.

## Chili Products Corporation, LTD.

1841 E. 50th St. 160 E. Illinois St.  
LOS ANGELES, CALIF. CHICAGO, ILLINOIS

Also Distributed by

S. HOLST KNUDSEN E. W. CARLBERG CO.  
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USED  
EXTENSIVELY  
BY  
I.A.M.R.  
MEMBERS



**S**UCCESSFUL sausage men know that without absolute uniformity in *all* their raw materials there can be no uniformity in their finished products.

And when it comes to salt, they know they're safe when they choose Diamond Crystal. Because they know that quality sausage, more than any other product in the packing house, deserves a high-grade salt such as Diamond Crystal . . . always uniform, consistently pure, day in and day out.

You see, they find that Diamond Crystal is milder than ordinary salt . . . they can use more to develop better flavors. And its porous, flat flakes dissolve faster . . . more evenly. Test it in your plant. Diamond Crystal Salt Co., Inc., St. Clair, Mich.



# Diamond Crystal Salt

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY  
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE



## Hog Cut-Out Results

ALL weights of hogs cut out to better advantage during the first four days of the current week than during the same period a week earlier. Light butchers yielded a slightly larger gain, medium weights show a profit of 3c per cwt. instead of a loss of 33c per cwt., and the loss on heavy hogs was reduced from 62c to 60c per cwt.

This loss on heavy butchers means that cuts are going into cure at a cost greater than current market. This loss figures out at approximately 2c lb. on hams, 1½c lb. on picnics and somewhat less than 1c lb. on D.S. bellies.

Hogs cost packers this week from 5c to 31c per cwt. more than last. However, product was worth from 31c to 40c per cwt. more. Demand for most cuts has been fairly good at the higher prices. Trading was not as active, however, as it would have been had more product been offered. Individual cuts showed price gains for the week of from ¼¢ to ½¢, the entire list being firm as the period closed.

Hog run was fair, 58,000 head being received during the first four days of the week. Average price held at \$10.00 except on Tuesday when it dropped to \$9.90. Quality has held up well.

The test shown here is worked out on the basis of average costs and credits at Chicago during the first four days of the current week. Results apply to Chicago only. In other localities local

## PACKINGHOUSE BY-PRODUCT YIELDS

Estimated yield and production of by-products from slaughter under federal inspection, April, 1936, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production				
	Apr. 1, 1935, to Mar. 31, 1936.	Apr., 1936.	Apr. 1, 1935, to Mar. 31, 1936.	Apr., 1936.	Apr. 1, 1935, to Mar. 31, 1936.	Apr., 5-year average, 1931-1935.	Apr., 1935.	Apr., 1936.	Per cent Apr., 1936, is of average.
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.
Edible beef fat¹.....	29.59	35.42	3.25	3.80	292,425	25,706	20,430	28,576	111.16
Edible beef offal.....	35.60	36.27	3.92	3.89	352,047	20,927	23,845	29,262	139.83
Cattle hides.....	61.35	62.69	6.74	6.73	609,801	41,946	41,970	50,922	121.40
Edible calf fat¹.....	1.42	1.18	0.74	0.71	7,976	506	581	616	121.74
Edible calf offal.....	7.52	7.08	3.91	4.24	42,627	3,065	3,646	3,698	120.65
Lard².....	26.36	30.19	11.46	13.08	705,108	113,601	57,704	77,024	67.80
Edible hog offal.....	8.30	8.34	3.61	3.61	221,778	22,240	16,002	21,278	95.67
Pork trimmings.....	16.45	17.37	7.16	7.52	441,011	48,669	34,505	44,316	91.06
Inedible hog grease².....	2.52	2.47	1.10	1.07	67,510	9,112	5,400	6,320	69.36
Sheep edible fat¹.....	1.69	1.97	1.08	2.24	39,515	2,839	2,829	2,492	94.43
Sheep edible offal.....	2.30	2.26	2.70	2.57	41,391	2,960	3,526	2,850	96.59

¹Unrendered. ²Rendered.

costs and credits should be substituted for those used here.

food product when producers are given undue preference, to the detriment of consumers and distributors.

## NEED FOR MARGARINE

Consumers and retail grocers have been alike ignored when discriminatory legislation against margarine has been enacted. C. H. Janssen, secretary, National Association of Margarine Manufacturers, told delegates to the convention of the National Association of Retail Grocers at Dallas, Texas, this week. This is an example, he stated, of what may happen to any legitimate

Mr. Janssen pointed out that the American people need almost double the quantity of table fats with which they are now supplied. He declared that with around 42 per cent of all American families living on less than \$1,500 a year there was a real need for a plentiful, low-priced table fat. The retailer, as guardian of the consumer's needs, should insist that he ought not to be restrained from handling or selling an essential food product.

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams.....	14.00	2087½	\$ 2.92	13.70	20.75	\$ 2.84	13.30	20.38½	\$ 2.71
Picnics.....	5.60	14.66	.82	5.30	14.42	.76	5.00	12.54	.63
Boston butts.....	4.00	18.37½	.74	4.00	18.37½	.74	4.00	18.37½	.74
Loins (blade in).....	9.80	20.50	2.01	9.50	18.87½	1.79	9.00	16.75	1.51
Bellies, S. P.....	11.00	19.50	2.15	8.70	18.25	1.59	3.50	17.50	.61
Bellies, D. S.....	.....	.....	.....	3.00	12.62½	.38	9.00	12.50	1.13
Fat backs.....	2.00	8.75	.18	4.00	9.12½	.37	5.00	9.25	.46
Plates and jowls.....	2.50	9.37½	.23	2.50	9.37½	.23	3.30	9.37½	.31
Raw leaf.....	2.00	9.72	.19	2.10	9.72	.20	2.20	9.72	.21
P. S. lard, rend, wt.....	12.10	10.04	1.21	11.40	10.04	1.14	11.00	10.04	1.10
Spareribs.....	1.50	10.00	.15	1.50	10.00	.15	1.50	10.00	.15
Trimming.....	3.00	9.00	.27	2.80	9.00	.25	2.70	9.00	.24
Feet, tails, neckbones.....	2.00	.....	.06	2.00	.....	.06	2.00	.....	.06
Offal and misc.....	.....	.....	.32	.....	.....	.32	.....	.....	.32
TOTAL YIELD AND VALUE.....	69.50		\$11.25	70.50		10.82	71.50		\$10.18
Cost of hogs per cwt.....		\$10.49			\$10.41			\$10.23	
Condemnation loss.....		.05			.05			.05	
Handling & overhead.....		.60			.53			.50	
TOTAL COST PER CWT ALIVE.....		\$11.14			\$10.79			\$10.78	
TOTAL VALUE.....		11.25			10.82			10.18	
Loss per cwt.....		.....			.....			.....	
Loss per hog.....		.....			.....			.....	
Profit per cwt.....		\$ .11			\$ .03			.....	
Profit per hog.....		\$ .22			\$ .72			.....	



BLISS POWER LIFT TOP STITCHER

## BLISS BOXES

*Give you the qualities you want  
in your Shipping Containers:*

1. Greatest margin of safety to your goods while in transit.
2. Cost less than other types of shipping containers.
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6. Easily and economically assembled and sealed on the Bliss Box Stitcher and Bliss Power Lift Top Stitcher.

## BLISS BOXES

and BLISS EQUIPMENT

*Are Used by the  
Leading Meat Packers*



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*Bliss, Latham and Boston Wire Stitching Machinery for All Types of Fibre Containers*

CHICAGO PHILADELPHIA BOSTON CLEVELAND ST. LOUIS  
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## MORE SALES MORE PROFITS

*when you fix fine, natural color with*

## SOLVAY NITRITE OF SODA

Meats cured this modern way have a rich, ripe bloom. They have palate-pleasing flavor and appetizing eye appeal. This aid to a perfect, full-flavored cure conforms to all U. S. Pharmacopoeia specifications. Absolutely safe, reliable and 100% uniform in results when properly used.

Warehouses located at strategic points throughout the country supply SOLVAY Nitrite of Soda packed in convenient sized containers. Full information together with samples, prices and address of nearest delivery point sent on request to Dept. SNP.

## SOLVAY SALES CORPORATION

*Alkalies and Chemical Products Manufactured by  
The Solvay Process Company*

40 Rector Street New York

### BRANCH SALES OFFICES:

Boston Charlotte Chicago Cincinnati Cleveland  
Detroit Houston Indianapolis Kansas City New York  
Philadelphia Pittsburgh St. Louis Syracuse

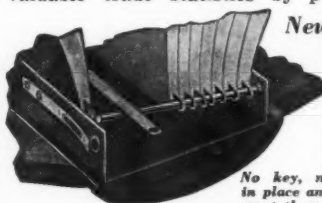
## SOLVAY CALCIUM CHLORIDE

*"The Safe Brine Medium"*

Years of outstanding performance have earned this enviable reputation for SOLVAY Calcium Chloride. For safety, economy and complete satisfaction — it is unsurpassed.

## A COMPLETE VOLUME

of 26 issues of The National Provisioner can be kept handy for reference to items of trade information or valuable trade statistics by putting them in our



### New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Sold at cost to subscribers at \$1.50 plus 20c postage. Send us your order today.

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THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.

## WHITE line of SPLITTERS - CLEAVERS

## OUTSTANDING For Almost A Century

—because they are high-grade tools and give the service you expect of high-grade tools.

Splitters have cutting edges of inserted alloy steel. All-use cleavers of forged solid steel.

See your dealer or order direct.

L. & I. J. White Division, Buffalo

## SIMONDS WORDEN WHITE CO.

OFFICE  
DAYTON, OHIO

Factories at DAYTON - BUFFALO - CLEVELAND - BELOIT

## PORK PRODUCTS EXPORTS

	Week ended June 20, 1936.	Week ended June 22, 1935.	Nov. 1, 1935 to June 20, 1936.
Total	7	7	1,129
United Kingdom	7	7	117
Continent	.....	.....	852
West Indies	.....	.....	160

### BACON AND HAMS

	M lbs.	M lbs.	M lbs.
Total	592	1,145	62,006
United Kingdom	592	1,143	61,727
Continent	.....	.....	95
West Indies	.....	.....	179
Other Countries	.....	.....	5

### LARD

	M lbs.	M lbs.	M lbs.
Total	1,319	548	64,091
United Kingdom	1,160	544	50,668
Continent	.....	.....	4,974
St. and Ctl. America	.....	.....	1,885
West Indies	97	.....	1,760
Other Countries	.....	.....	3

### TOTAL EXPORTS BY PORTS

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	7	501	340
Boston	.....	18	.....
New Orleans	.....	136	.....
Montreal	.....	72	709
Halifax	.....	134	.....
Total week	7	591	1,319
Previous week	.....	1,100	2,196
2 weeks ago	.....	808	3,856
Cor. week 1935	.....	1,145	548

### SUMMARY NOV. 1, 1935, TO JUNE 20, 1936

	1935 to 1936	1935 to 1936	Increase, decrease.
Pork, M lbs.	226	295	70
Bacon and Hams, M lbs.	62,006	87,306	25,300
Lard, M lbs.	64,091	83,857	19,766

## FERTILIZER MATERIALS

### BASIS NEW YORK DELIVERY

#### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: June, 1936	\$	@ 25.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal	
Blood, dried, 16%, per unit	2.60 @	2.75
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	2.75 & 10c	
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f.	@ 37.00	
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c	
Soda nitrate, per net ton; bulk, June in 200-lb. bags	@ 24.50	
in 100-lb. bags	@ 25.80	
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.60 & 10c	
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	2.50 & 10c	

#### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$	@ 22.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@ 26.00	
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% Bat.	@ 8.00	

#### Dry Rendered Tankage

50% unground	@ 70c
60% ground	@ 75c

## TANKAGE YIELD FROM HOGS

A Canadian packer asks the average yields in dried blood and tankage from hogs. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how much dried blood and tankage can be obtained from regular butcher type hogs?

Average yields in dried blood and tankage from butcher type hogs are:

Yield Per hog.

Regular tankage	3.60 lbs.
Concentrated tankage	2.35 lbs.
Absolute dry blood	1.088 lbs.

Week ending June 27, 1936

# CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

## FUTURE PRICES

SATURDAY, JUNE 20, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.67½-70	10.77½	10.67½	10.77½
Sept.	10.77½-82½	10.90	10.77½	10.90ax
Oct.	10.80	10.92½	10.80	10.92½ax
Dec.	10.17½	10.25	10.17½	10.25
Jan.	.....	.....	.....	10.12½b
CLEAR BELLIES—				
July	13.50	13.62½	13.50	13.62½

MONDAY, JUNE 22, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.65	10.77½	10.65	10.75ax
Sept.	10.82½-77½	10.90	10.77½	10.85ax
Oct.	10.80	10.87½	10.80	10.82½
Dec.	10.20	10.22½	10.17½	10.22½ax
Jan.	.....	.....	.....	10.12½n
CLEAR BELLIES—				
July	.....	.....	.....	13.62½n

TUESDAY, JUNE 23, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.70	10.75	10.62½	10.62½ax
Sept.	10.85	10.87½	10.70	10.70ax
Oct.	10.80	10.85	10.70	10.72½-70
Dec.	10.20	10.20	10.10	10.10ax
Jan.	.....	.....	.....	10.12½n
CLEAR BELLIES—				
July	.....	.....	.....	13.62½n

WEDNESDAY, JUNE 24, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.65	10.65	10.60	10.60ax
Sept.	10.75	10.75	10.70	10.70ax
Oct.	10.75	10.75	10.70	10.70
Dec.	10.10	10.15	10.00	10.02½-00
Jan.	.....	.....	.....	10.00ax
CLEAR BELLIES—				
July	.....	.....	.....	13.60ax

THURSDAY, JUNE 25, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.57½	10.57½	10.47½	10.47½ax
Sept.	10.72½-70	10.72½	10.55	10.55
Oct.	10.70	10.72½	10.55	10.60-55
Dec.	10.00	10.00	9.90	9.90b
Jan.	.....	.....	.....	10.00n
CLEAR BELLIES—				
July	13.50	.....	.....	13.50

FRIDAY, JUNE 26, 1936.

	Open.	High.	Low.	Close.
LARD—				
July	10.47½	10.50	10.45	10.47½ax
Sept.	10.60-62½	10.62½	10.57½	10.60b
Oct.	10.60	10.65	10.60	10.60b
Dec.	9.90	9.95	9.85	9.90b
Jan.	9.75	9.85	9.75	9.85b
CLEAR BELLIES—				
July	13.52½	.....	.....	13.52½ax

Key: ax, asked; b, bid; n, nominal; —, split.

## MEAT IMPORTS AT NEW YORK

For week ended June 20, 1936:

Point of origin.	Commodity.	Amount. Lbs.
Argentina—D. S. bellies	.....	20,023
—Cooked ham	.....	1,117
—Sausage	.....	2,204
Canada—Smoked bacon	.....	5,710
—Fresh chilled beef livers	.....	1,325
—Fresh chilled beef	.....	10,273
—Pickled pork loins	.....	7,908
—Smoked pork cuts	.....	4,023
—S. P. pork hams	.....	10,475
—Dry cured pork bellies	.....	1,182
—Frozen pork bellies	.....	3,416
—Fresh chilled calf liver	.....	1,080
—Fresh chilled pork	.....	4,302
England—Smoked bacon	.....	2,526
Estonia—Smoked bacon	.....	280
—Cooked ham	.....	28,555
—Salted clear bellies	.....	4,600
France—Liverpaste	.....	703
Germany—Smoked ham	.....	2,844
—Smoked sausage	.....	5,738
—Smoked bacon	.....	323
—Bouillon	.....	200
Hungary—Cooked ham	.....	44,078
Irish Free State—Smoked bacon	.....	2,979
Italy—Sausage	.....	6,187
—Ham	.....	1,686
—Salami	.....	2,984
Lithuania—Cooked ham	.....	24,787
—Fresh frozen bellies	.....	25,920
—Fresh frozen picnics	.....	88,360
Poland—Smoked ham	.....	156,067
—Smoked bacon	.....	8,000

## CASH PRICES

Based on actual carlot trading Thursday, June 25, 1936.

### REGULAR HAMS.

	Green.	*S.P.
8-10	21½	21½
10-12	21½	21½
12-14	21½	21½
14-16	21½	21
10-16 range	21½	.....

### BOILING HAMS.

	Green.	*S.P.
16-18	21	20
20-22	20½	20
16-22 range	20½	20

### SKINNED HAMS.

	Green.	*S.P.
10-12	22½	22½
12-14	22½	22½
14-16	22½	22½
16-18	22	21
18-20	20½	20½
20-22	19½	19
22-24	18	18
24-26	17	17
26-30	16½	16½
30-35	15½	15½

### PICNICS.

	Green.	*S.P.
4-6	15½	15½
6-8	14½	14½
8-10	13	13
10-12	13	13
12-14	13	13
Short Shank ½c over.	13	13

### BELLIES.

(Square cut seedless)  
(S. P. ¼c under D. C.)

	Green.	*D.C.
6-8	21	21½
8-10	20½	21½
10-12	19½	20½
12-14	18½	19½
14-16	18½	18½
16-18	17½	17½

Quotations represent No. 1 new cure.

### D. S. BELLIES.

	Clear.	Rib.
14-16	14	.....
16-18	13½	.....
18-20	13½	.....
20-25	13½	.....
25-30	13½	12½
30-35	13½	12½
35-40	13	12½
40-50	12½	12½
50-60	12½	11½

### D. S. FAT BACKS.

	9½	10½	10½	10½	10½	10½	10½	11
6-8	.....	.....	.....	.....	.....	.....	.....	.....
8-10	.....	.....	.....	.....	.....	.....	.....	.....
10-12	.....	.....	.....	.....	.....	.....	.....	.....
12-14	.....	.....	.....	.....	.....	.....	.....	.....
14-16	.....	.....	.....	.....	.....	.....	.....	.....
16-18	.....	.....	.....	.....	.....	.....	.....	.....
18-20	.....	.....	.....	.....	.....	.....	.....	.....
20-25	.....	.....	.....	.....	.....	.....	.....	.....

### OTHER D. S. MEATS.

	12½n	12½n	10½	9½	11½	13	11½
Extra Short Clears	35-45	.....	.....	.....	.....	.....	.....
Extra Short Ribs	35-45	.....	.....	.....	.....	.....	.....
Regular Plates	6-8	.....	.....	.....	.....	.....	.....
Clear Plates	4-6	.....	.....	.....	.....	.....	.....
Jowl Butts	.....	.....	.....	.....	.....	.....	.....
Green Square Jowls	.....	.....	.....	.....	.....	.....	.....
Green Rough Jowls	.....	.....	.....	.....	.....	.....	.....

### LARD.

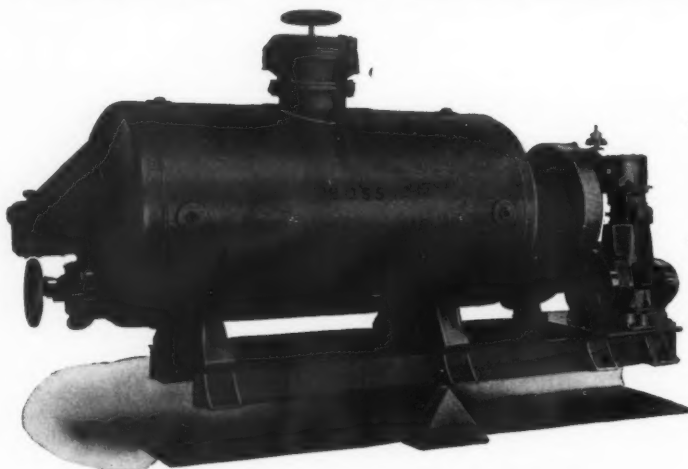
Prime Steam, cash	10.50ax
Prime Steam, loose	9.92½
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	12.12½n
Raw Leaf	9.87½n

## SCORCHED LARD?

Do you occasionally have batches of scorched lard? "PORK PACKING," The National Provisioner's latest book, explains just what temperatures should be used for best results. It will make your rendering foreman more efficient.



# "BOSS" Balanced-Power Cookers



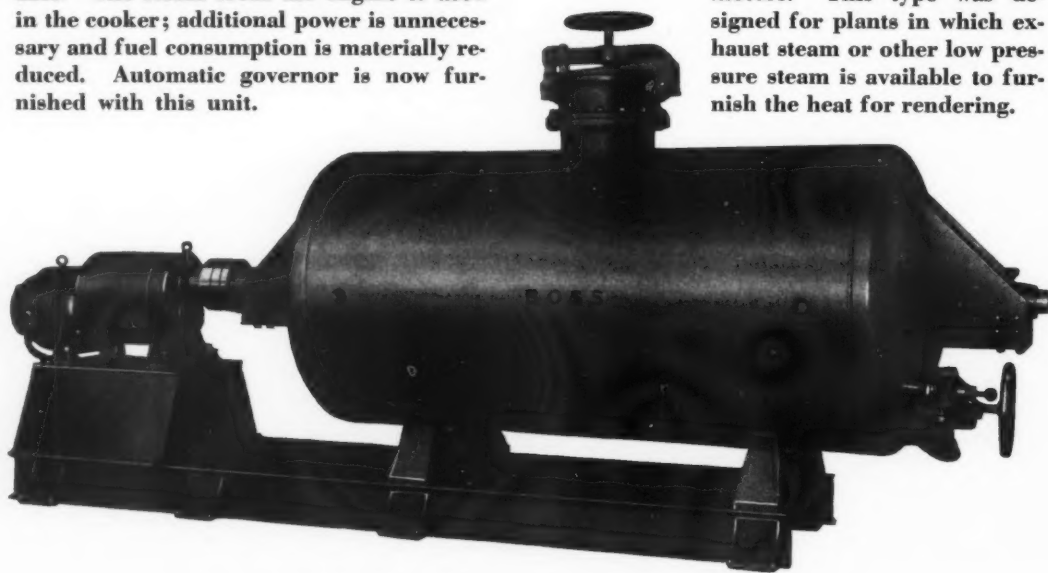
*No. 110-BD Cooker with direct-connected engine drive*

"BOSS" Cookers, fusion-welded and having steam jacketed heads, have become very popular due to their efficiency and economical operation.

Low temperature rendering prevents scorching and produces the highest type of grease and cracklings for which top prices are paid.

No. 110-BD Cookers are recommended for plants in which exhaust steam is not available. The steam from the engine is used in the cooker; additional power is unnecessary and fuel consumption is materially reduced. Automatic governor is now furnished with this unit.

No. 114-AD Cooker is operated by special geared-head motors. This type was designed for plants in which exhaust steam or other low pressure steam is available to furnish the heat for rendering.



*No. 114-AD Cooker with special geared head motor direct connected*

**Install a "BOSS" for Best Of Satisfactory Service**



## The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,  
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,  
Sausage Making, Rendering

1972-2008 Central Ave.  
Cincinnati, Ohio

# TALLOW AND GREASES ★

## WEEKLY MARKET REVIEW

**TALLOW**—A moderately active and stronger market featured tallow at New York the past week. This was largely the result of passage of the tax bill, which places an excise tax of 3c lb. on imported tallow, and a tax on certain other imported oils. About 200,000 lbs. extra tallow sold at New York at 5½c f.o.b.

As a result, consumer demand was fairly good. With producers' ideas stronger, market reached a new high for present upturn. Extra sold at New York at 5½c f.o.b. Sales of extra to outside parties were made at 5½c f.o.b. Offerings appeared lighter on the advance. Some attention was given reports of a much improved demand for finished soap products the past few weeks.

Consumers were not inclined to follow upturns in tallow, although appeared willing buyers at recent levels. With possibilities of distinctly smaller imports, as a result of the excise duty, the impression prevailed in trade quarters that market would continue to move upward in the immediate future.

While last official business in extra at New York was at 5½c delivered, offerings were held at 6c. Indications were that 5½c might be done on bids.

At New York, special was quoted at 5½c@5½c; extra, 5½c@5½c; edible, 7½c f.o.b.

On the New York Produce Exchange tallow futures gained ¼¢@½¢ lb. for week, with largest turnover since inauguration of market in June of last year. Sales were 1,800,000 lbs. Futures volume since May 1 now totals 7,320,000 lbs. The fact that the U.S. imported nearly 246,000,000 lbs. of tallow in 1935 played no little part in strength in futures market.

At Chicago tallow was strong and sharply higher, with good inquiry and rather limited offerings. Edible quoted at 6½¢@6½¢; fancy, 6c; prime packer, 5½c; special 5½c; No. 1, 5½c.

At the London auction this week 705 packages were offered and none sold. Prices were quoted as follows: Mutton, good to fine, 25@31s; beef, good to fine, 23@37s; mixed, fair to good, 20s6d@23s. Previous auction was on February 26; compared with then present prices show an advance of 5s. to a decline of 8s.6d.

Argentine beef tallow at Liverpool, June-July, was quoted at 26s, an advance of 1s for week. Australian good mixed at Liverpool was quoted at 21s9d, up 6d on week.

**STEARINE**—Better demand and firmer market noted at New York, with sales of oleo at 7½¢ plant, up ¼¢ and 7½¢ asked. At Chicago the market was

¼¢ better, with oleo quoted at 7½¢@7½¢.

**OLEO OIL**—Market at New York showed an advance of 1¼¢ for the week, with extra quoted at 8¼¢@8¼¢; prime, 7½¢@8¼¢; lower grades, 7¼¢@7½¢. At Chicago the market displayed little change; extra quoted at 8¼¢.

(See page 34 for later markets.)

**LARD OIL**—Trade routine at New York, but market was steady; No. 1 quoted at 7¼¢; No. 2, 7½¢; extra, 9¼¢; extra No. 1, 8c; prime edible, 13c; inedible, 11c; extra winter strained, 10c.

**NEATSFOT OIL**—Demand fair at New York and market steady and unchanged. Cold test quoted at 16c; extra, 8¼¢; No. 1, 8c; pure, 11½¢; special, 10c.

**GREASES**—An advance of ½¢@¾¢ lb. featured market for greases at New York the past week. Outside house grease sold on basis of 5c. Bids at New York at 5¼¢ found sellers withdrawn. Strength in tallow and passage of tax bill, with its excise taxes on imported tallow and certain other oils, led to quite a little buying in greases and materially stiffened producers' ideas. Further reports of a good business in soaps also cut some figure.

At New York, yellow and house were quoted 5@5½¢; A white, 5½¢ f.o.b.; B white, 5½¢ f.o.b.; choice white, tierces, 6½¢.

At Chicago grease inquires were active; market strong, partly the result of rather limited offerings. Brown was quoted at 4¼¢@5c; yellow 5½¢@5½¢; B white, 5½¢; A white, 6c; choice white, all hog, 6½¢.

### BY-PRODUCTS MARKETS

Chicago, June 25, 1936.

#### Blood.

Blood market nominal. Demand appears to be better.

	Unit
	Ammonia.
Unground .....	\$2.80@2.90

#### Digester Feed Tankage Materials.

Last sales at \$3.00 with further buying interest at this level.

Unground, 10 to 12% ammonia...	\$ @3.00 & 10c
Unground, 8 to 10% .....	@2.90 & 10c
Liquid stick .....	2.10

#### Packinghouse Feeds.

Very good demand for packinghouse feeds. Prices unchanged.

	Carlots,
	Per ton.
Digester tankage meat meal, 60%...	@45.00
Meat and bone scraps, 50% .....	@45.00
Steam bone meal, 65%, special feed-	
ing, per ton .....	@27.50
Raw bone meal for feeding .....	@32.50

#### Dry Rendered Tankage.

Buying interest continues good. Offerings light.

Hard pressed and exp. unground per unit protein .....	\$ .70@ .72½
Soft, prod. pork, ac. grease & quality, ton .....	@50.00
Soft prod. beef, ac. grease & quality, ton .....	@40.00

#### Fertilizer Materials.

Fertilizer tankage available in bulk at quoted price, f.o.b. Chicago. Bone tankage quoted f.o.b. River production points, in bulk, ground or unground.

High grd. tankage, ground, 10@	
12% am. ....	@ 2.40 & 10c
Bone tankage, ungrd., low gd.,	
per ton .....	@17.00
Hoof meal .....	2.40@ 2.50

#### Gelatine and Glue Stocks.

Firm market reported on gelatine products.

Calf trimmings .....	\$ @26.00
Sinews, pizzles .....	@18.00
Cattle jaws, skulls and knuckles .....	@25.00
Hide trimmings .....	@14.00
Pig skin scraps and trim, per lb. ....	5¼¢@5½¢

#### Animal Hair.

Hog hair can be sold at fair price. Both domestic and foreign inquiries.

Coll and field dried hog hair .....	1¼¢@3c
Winter coll, dried .....	3¼¢@3½¢
Processed, black winter, per lb. ....	5 @8c
Processed, summer .....	@4c
Cattle Switches, each* .....	1½¢@1¾¢

\*According to count.

#### Horns, Bones and Hoofs.

Bones and hoofs quoted c.a.f. Chicago.

	Per ton.
Horns, according to grade .....	\$45.00@75.00
Cattle hoofs .....	25.00@27.00
Junk bones .....	16.00@17.00
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)	

#### Bone Meals (Fertilizer Grades).

Quotations Chicago basis. River markets 50c lower.

Steam, ground, 3 & 50 .....	\$17.50@18.50
Steam, unground, 3 & 50 .....	15.50@16.50

### EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 24, 1936.

Ground dried blood is held at from \$2.60 to \$2.75 per unit of ammonia, f.o.b., New York. South American sold at \$2.85 per unit, c.i.f., Atlantic Coast ports for July-August shipment, and is now held at \$2.90 per unit.

Unground tankage sold at \$2.50 and 10c, f.o.b. local and Eastern shipping points, which is about the present quotation. Ground tankage is held at \$2.60 and 10c, f.o.b., New York, for the fertilizer grades.

While the last sales of unground dried menhaden fish scrap were at \$2.50 and 10c, the sellers are now trying to get \$2.75 and 10c, f.o.b., fish factories, Va. for delivery, if and when made.

Japanese sardine meal is held at

## STEDMAN 2-STAGE GRINDERS CUT COSTS

SECURE more uniform grinding of packing house by-products—save power—reduce maintenance expense. Instant accessibility saves cleaning time. Nine sizes: 5 to 100 H.P., capacities 500 to 20,000 lbs. per hour. Write for catalog No. 302.

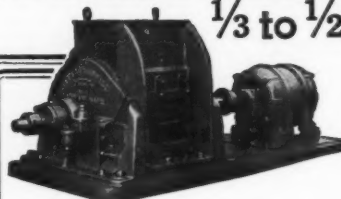
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& MACHINE WORKS.**

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## COOKING TIME REDUCED 1/3 to 1/2 By Grinding in the

**M & M HOG  
CUTS RENDERING  
COSTS**



Sizes and types to meet every requirement. Write for Bulletins.

**MITTS & MERRILL**

Builders of Machinery Since 1854  
1001-51 S. Water St., Saginaw, Mich.

Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.

about \$37.00 per ton, c.i.f., Atlantic Coast ports, for July August shipment from Japan.

The present prices of nitrate of soda are for delivery ending June 30th, and it is probable that these prices may be extended through July.

Dry rendered tankage has been in good demand and at advanced prices.

### TALLOW FUTURE TRADING

Tallow transactions at New York:

**SATURDAY, JUNE 20, 1936.**

	High.	Low.	Close.
June .....			5.35
July .....	5.50	5.50	5.50@5.65
Aug. ....	5.75	5.75	5.50
Sept. ....			5.65@5.75
Oct. ....			5.70@5.85
Nov. ....			5.75

**MONDAY, JUNE 22, 1936.**

June .....			5.45
July .....			5.57@5.60
Aug. ....			5.60
Sept. ....	5.75	5.75	5.71@5.79
Oct. ....			5.70@5.85
Nov. ....			5.75

**TUESDAY, JUNE 23, 1936.**

June .....			5.45
July .....	5.60	5.60	5.57@5.68
Aug. ....			5.60
Sept. ....			5.65@5.75
Oct. ....			5.75@5.80
Nov. ....			5.75

**WEDNESDAY, JUNE 24, 1936.**

June .....			5.60
July .....	5.65	5.65	5.64@5.75
Aug. ....			5.70
Sept. ....			5.75@5.85
Oct. ....			5.80@5.95
Nov. ....			5.85

**THURSDAY, JUNE 25, 1936.**

June .....			5.65
July .....			5.70@5.75
Aug. ....			5.75
Sept. ....	5.85	5.85	5.82@5.88
Oct. ....	5.90	5.90	5.88@5.97
Nov. ....			5.90

**FRIDAY, JUNE 26, 1936.**

July .....			5.80@5.90
Sept. ....			5.93@5.95
Oct. ....			5.95@6.05
Nov. ....			6.00 sales

**COTTONSEED OIL**—Valley and Southeast, 8½¢ bid; Texas, 8@8.12½¢ nominal at common points; Dallas, 8.12½¢ nominal. Market transactions at New York:

**Friday, June 19, 1936.**

	Sales.	—Range—		Closing—	
		High.	Low.	Bid.	Asked.
Spot .....					a ....
June .....				920	a nom
July ....	32	932	928	931	a 932
Aug. ....				932	a bid
Sept. ....	41	927	920	925	a 926
Oct. ....	39	916	913	913	a trad
Nov. ....				900	a nom
Dec. ....	42	898	892	896	a 95tr
Jan. ....				893	a 898

**Saturday, June 20, 1936.**

Spot .....					a ....
June .....				925	a nom
July ....	32	935	925	926	a 929
Aug. ....				920	a bid
Sept. ....	45	933	923	925	a trad
Oct. ....	25	918	911	911	a trad
Nov. ....				895	a nom
Dec. ....	17	898	894	895	a 897
Jan. ....				895	a 900

**Monday, June 22, 1936.**

Spot .....					a ....
June .....				925	a nom
July ....	37	927	922	925	a 927
Aug. ....				930	a bid
Sept. ....	41	927	920	924	a trad
Oct. ....	10	915	907	911	a trad
Nov. ....				900	a nom
Dec. ....	36	901	893	900	a trad
Jan. ....				899	a 905

**Tuesday, June 23, 1936.**

Spot .....					a ....
June .....				920	a nom
July ....	58	928	920	920	a 923
Aug. ....				915	a nom
Sept. ....	43	927	916	917	a 919

Oct. ....	12	915	903	902	a 905
Nov. ....				890	a nom
Dec. ....	29	902	895	892	a 894
Jan. ....				892	a 898

**Wednesday, June 24, 1936.**

Spot .....					a ....
June .....				920	a nom
July ....	14	924	919	923	a 925
Aug. ....				910	a bid
Sept. ....	22	918	915	919	a 921
Oct. ....	8	904	902	905	a 908
Nov. ....				895	a nom
Dec. ....	7	894	892	894	a 895
Jan. ....				895	a 900

**Thursday, June 25, 1936**

July .....	9.25	9.21	*9.21@9.22	trad
Sept. ....	9.22	9.18	9.15@9.17	
Oct. ....	9.08	9.05	9.02@9.04	
Dec. ....	8.96	8.92	8.91@8.92	

(See page 34 for later markets.)

### CAKE AND MEAL EXPORTS

Cotton meal exported from the United States in April, 1936, totaled 65 tons, valued at \$1,621. Cottonseed cake totaled 1 ton, valued at \$36.

### HULL OIL MARKETS

(Special Cable to The National Provisioner.)  
Hull, England, June 25, 1936.—Refined cottonseed oil, 27s; Egyptian crude cottonseed oil, 24s 6d.

### WATCH FOR A POSITION

If you want a position or a packing-house, look for it on the "Classified" pages at the back of every issue of THE NATIONAL PROVISIONER.

## THE CUDAHY PACKING CO.

Importers and Exporters of

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Tankage, Blood, Bones, Cracklings, Bonemeal,  
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# VEGETABLE OILS ★

## WEEKLY MARKET REVIEW

**C**OTTONSEED oil futures market again displayed a rather firm tone the past week, December delivery again establishing a new season's high. The strength was borrowed more or less from allied markets. Selling and profit taking were absorbed in a very good manner, which served to discourage selling pressure. Commission houses were on both sides in a broad way, buying on the setbacks and realizing on the swells.

Trade and refining interests continued to absorb July delivery, prior to first tender day, partly outright and partly against sales of later months. Local element were first on one side and then on the other, attempting to follow line of least resistance. At no time was there any disposition to press declines. As a result, after backing and filling, prices were slightly better than previous week.

### Causes of Market Strength

Reports again circulated of a good business in cash oil. This was helpful and partly confirmed by July futures demand. However, relative strength in lard and unfavorable weather in the corn and grain belts had most influence, as did also passage of tax bill in Congress. This places increased duties on certain imported oils and fats. Cotton market displayed strength at times. This was more or less the result of good demand rather than any particular crop news.

There were complaints regarding weather conditions in the Western cotton belt. In the East condition appeared to be better following rains, although there were complaints of too much moisture. In Texas condition of cotton is generally good, except locally in the South. In Oklahoma progress has been mostly good, but rain is beginning to be needed. In the Mississippi Valley states progress was reported mostly fair to good, except in some hill sections of Arkansas and in Tennessee, where crop is rather poor.

### Sesame Seed Taxed

The Bailey amendment to the tax bill places an excise tax on sesame seed of 2c lb. During the first four months of 1936 this country imported about 100,000,000 lbs. of sesame seed, compared with 115,000,000 lbs. for those months last year. The oil is highly edible and competitive with cottonseed oil in many products.

Approximately 35,000,000 lbs. of sesame oil was used in shortening in 1935. Duty on imported sesame oil is 3 cents lb. If denatured this oil is admitted free. There has also been an excise tax of 3c lb. on first domestic

processing of sesame oil. Under the Bailey amendment this tax is removed.

Kapok seed, hemp seed, rape seed and perilla seed have been entering the country free of duty, but under the tax bill a duty of 2c lb. is imposed. Likewise, an excise duty of 4½c lb. is imposed on sunflower oil, as well as a 3c lb. excise tax on imported tallow, whale oil, fish oil and fatty acids.

Oil market as a whole lacked individuality during the week, and is expected to remain under the influence of the fluctuations in allied markets for time being, pending a clearer idea of probable new crop crush this season. Consequently weather conditions are uppermost in the trade's mind. Ideas on June consumption are a little more optimistic than of late, but the statistical position at this season of the year attracts little attention.

**COCOANUT OIL**—Market for coconut oil at New York was firm on basis of 4¼c, ¼c better than previous week; moderate trade reported. Firmness in other oils and greases attracted attention.

**CORN OIL**—Nominal conditions prevailed at New York. Market firm around 8¼c.

**SOYA BEAN OIL**—Trade demand less active, but market firm at New York and quoted at 6¼c, compared with 6@6½c previous week.

## SOUTHERN MARKETS

### New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., June 25, 1936.—

Cotton oil futures in old crop months unchanged from week ago while December is 11 points higher. Crude firm at 8¼c per lb. with only occasional small lot obtainable. Mills showing no interest in selling new crop months. Bleachable more active with sellers indifferent. Black grease and soapstock strong and tending higher but supply looks insufficient to satisfy requirements before new crop.

### Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., June 25, 1936.—Crude cottonseed oil, 8c lb. Valley; cottonseed meal, \$22.75 f.o.b. Memphis. June shipment.

### Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., June 25, 1936—Forty-three per cent cottonseed cake and meal, basis, Little Rock, for interstate shipment, \$26.00. Prime cottonseed oil, 8@8½c.

**PALM OIL**—Demand fair at New York and market stronger. Spot Nigre quoted at 4¼c; shipment Nigre, 3.70c; 12½ per cent acid, 3½c; Sumatra oil, August forward, 3.05c.

**PALM KERNEL OIL**—Trade quiet but market firm on basis of 4.20@4.40c New York.

**PEANUT OIL**—Market quiet and firm at New York; quoted on basis of 8½c.

**OLIVE OIL**—Trading quiet at New York but market very steady with spot supplies running around 8 to 8½c.

## MARGARINE BILLS FAIL

New York and Kentucky legislatures adjourned recently without taking any action on margarine tax bills pending before them, according to Dr. J. S. Abbott, secretary, Institute of Margarine Manufacturers. The New Jersey legislature is not expected to act on a margarine tax bill during its present session. A recent court decision released tax funds which will make it unnecessary to levy on margarine for revenue purposes.

## WANT MARGARINE FREEDOM

A resolution urging that present federal and state discriminatory taxes on margarine be repealed and that such proposed taxes be defeated, was passed by the Michigan Retail Grocers and Meat Dealers Association at its recent convention at Detroit, Mich. The resolution pointed out that such laws conflicted with the consumer's right to purchase an essential, wholesome food product and were full of vicious potentialities. Another resolution asked that congress amend the present federal margarine law to cut the dealer's license fee from \$6 to \$1.

## OIL FROM GRAPESEED

Residue from production of wine is being used in Germany to make a grape-seed oil. About 13 per cent of oil can be obtained from these residues. While not entirely suitable for table or cooking oil, the grape-seed oil is being used extensively for technical purposes, as in soap-making. Germany is keeping up its search for domestic fats and oils to take the place of those now imported. However, Germany's net imports of vegetable oils during the first quarter of 1936 totaled 168,404 metric tons, against 123,256 tons in the same months last year.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

Hog products were steady during latter part of week with mixed trade. Cash trade was less active on account of warmer weather. Government still talking comparatively liberal hog marketings and lower prices. Hogs firm; top, Chicago, \$10.65 bid.

### Cottonseed Oil

Cotton oil fairly active and steady in mixed trade. Steadiness in lard and cotton offset fairly favorable weather in South. Cash oil trade moderate; crude, Valley and Southeast, 8½c lb., Texas 8c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, \$9.23@9.28; Sept., \$9.20; Oct., \$9.07@9.09; Dec., \$8.96; Jan., \$8.92@8.98. Tone steady; sales 57 lots.

### Tallow

Tallow, extra, 5½c lb., f.o.b.

### Stearine

Stearine, 8c asked.

### Friday's Lard Markets

New York, June 26, 1936.—Prices are for export. Lard, prime western, \$10.60 @10.70; middle western, \$10.50@10.60; city, 10c; refined Continent, 10½c; South American, 11½c; Brazil kegs, 11½@11¼c; compound, 11c in carlots.

## ROOF MAINTENANCE

Asphalt heaters used on the meat plant roof where maintenance or repair work is being done, or in coolers for dipping corkboard before installation, save labor of moving hot asphalt from ground level to job, speed up operations and are said to enable better work to be done by maintaining the asphalt at just the proper temperature.

These heaters burn kerosene or light furnace oil without smoke, are available in capacities from 10 to 110 gallons and are said to be economical to operate. They will heat asphalt, tar, pitch and other bituminous products in half the time required for wood fires. In some styles burner is removed when heater is not in service and may be used for many heating and thawing operations such as drying out wet spots on roofs, repairing roof blisters and other work requiring quick intense heat.

The heaters are manufactured by Aeroil Burner Co., Inc., West New York, N. J., and are illustrated and described in a series of leaflets issued recently. Capacities, fuel consumption, cost of heaters and much other information of interest to packers is given.

## ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 26, 1936, show exports from that country were as follows: To the United Kingdom, 99,902 quarters; to the Continent, 3,813. Exports for same period last week were: To England, 107,244 quarters; Continent, 3,286.

## TRIMMING OFF THE PROFITS

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

## BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, June 26, 1936.—General provision market firm, with a fair demand for hams and pure lard.

Friday's prices were: Hams, American cut, 97s; hams, long cut, 96s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, unquoted; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 80s; Canadian Cumberlands, 74s; spot lard, 53s.

## MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended June 26, totaled 390,570 lbs. of lard, 189,500 lbs. of bacon.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 25, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
STEERS, 300-500 lbs.:				
Choice	\$13.00@14.00		\$13.50@14.00	
Good	12.00@13.00		12.50@13.50	
Medium	11.50@12.00		12.00@12.50	
Common (plain)	11.00@11.50			
STEERS, 500-600 lbs.:			14.00@14.50	
Prime	12.50@13.50		13.50@14.00	13.50@14.50
Choice	12.00@12.50		12.50@13.50	13.00@13.50
Good	11.50@12.00		12.00@12.50	12.00@13.00
Medium	11.00@11.50			11.00@12.00
Common (plain)				
STEERS, 600-700 lbs.:			13.50@14.00	
Prime	12.00@12.50		13.00@13.50	13.50@14.50
Choice	11.50@12.00		12.00@13.00	13.00@13.50
Good	11.00@11.50	11.50@12.00	11.50@12.00	12.00@13.00
Medium				
Common (plain)				
STEERS, 700 lbs. up:			13.50@14.00	
Prime	12.00@12.50	13.00@13.50	12.50@13.50	13.50@14.50
Choice	11.50@12.00	12.00@13.00	12.00@12.50	13.00@13.50
Good				
Medium				
Common (plain)				
COWS:				
Good	10.50@11.50	11.00@11.50	11.50@12.00	11.00@11.50
Medium	10.00@10.50	10.50@11.00	11.00@11.50	10.00@11.00
Common (plain)	9.50@10.00	10.00@10.50	10.50@11.00	9.50@10.00
<b>Fresh Veal:</b>				
VEAL:				
Choice	14.00@15.00	14.00@15.00	14.00@17.00	14.00@15.00
Good	13.00@14.00	13.00@14.00	14.00@16.00	13.00@14.00
Medium	12.00@13.00	12.00@13.00	13.00@14.00	12.00@13.00
Common (plain)	11.00@12.00	11.00@12.00	12.00@13.00	11.00@12.00
CALF:				
Good			13.00@15.00	
Medium			12.00@13.00	
Common (plain)			11.00@12.00	
<b>Fresh Lamb and Mutton:</b>				
SPRING LAMB:				
Choice	22.00@23.00	23.00@24.00	22.00@23.00	22.00@23.00
Good	20.00@21.00	21.00@22.00	21.00@22.00	21.00@22.00
Medium	17.00@20.00	18.00@21.00	19.00@21.00	18.00@21.00
Common (plain)	15.00@17.00	16.00@18.00	17.00@19.00	16.00@18.00
YEARLINGS, 40-55 lbs.:				
Choice	19.00@20.00	19.00@20.00	19.00@20.00	19.00@20.00
Good	17.00@19.00	17.00@19.00	17.00@19.00	17.00@19.00
Medium	15.00@17.00	15.00@17.00	16.00@17.00	15.00@17.00
MUTTON, Ewe, 70 lbs. down:				
Good	9.00@10.00	10.00@11.00	12.00@13.00	9.00@10.00
Medium	7.00@9.00	9.00@10.00	9.00@12.00	8.00@9.00
Common (plain)	6.00@7.00	7.00@9.00	8.50@9.00	7.00@8.00
<b>Fresh Pork Cuts:</b>				
LOINS:				
8-10 lbs. av.	20.50@22.00	21.00@22.00	21.00@22.00	21.00@23.00
10-12 lbs. av.	19.50@21.00	20.00@21.50	20.00@21.50	20.00@21.00
12-15 lbs. av.	18.00@19.00	19.00@20.00	19.00@20.00	19.00@20.50
16-22 lbs. av.	16.50@17.50	17.50@19.00	17.00@18.00	17.00@19.00
SHOULDERS, N. Y. Style, Skinned:	14.50@15.50		16.00@17.00	16.00@17.00
PICNICS:				
6-8 lbs. av.		16.50@17.00		
BUTTS, Boston Style:				
4-8 lbs. av.	18.00@19.50		19.00@20.00	18.00@20.00
SPARE RIBS:				
Half Sheets	10.50@11.50			
TRIMMINGS:				
Regular	9.50@10.00			

<sup>1</sup>Includes helters, 450 lbs. down at Chicago.

<sup>2</sup>Includes sides at Boston and Philadelphia.

<sup>3</sup>Includes "skins on" at New York and Chicago.

# LIVE STOCK MARKETS

## WEEKLY REVIEW

### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 25, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or sily hogs, excluded).	CHICAGO.	E. ST. LOUIS	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$10.10@10.40	\$10.20@10.65	\$9.85@10.15	\$10.00@10.25	\$10.25@10.45
Medium	9.80@10.25	9.90@10.50	9.60@10.00	9.80@10.05	9.75@10.25
Lt. wt., 160-180 lbs.,					
Good-choice	10.25@10.55	10.50@10.75	10.00@10.25	10.05@10.30	10.30@10.45
Medium	10.00@10.30	10.15@10.60	9.75@10.10	9.90@10.15	9.75@10.30
Lt. wt., 180-200 lbs.,					
Good-choice	10.30@10.60	10.65@10.75	10.10@10.25	10.15@10.35	10.25@10.40
Medium	10.10@10.25	10.35@10.65	9.90@10.10	10.00@10.20	9.85@10.25
Med. wt.,					
200-220 lbs., gd-ch.	10.25@10.60	10.60@10.70	10.10@10.25	10.20@10.35	10.25@10.35
220-250 lbs., gd-ch.	10.25@10.60	10.40@10.70	10.00@10.25	10.20@10.35	9.90@10.35
Hvy. wt.,					
250-290 lbs., gd-ch.	10.15@10.40	10.10@10.50	9.75@10.20	9.90@10.25	9.50@10.10
290-350 lbs., gd-ch.	9.90@10.25	9.90@10.25	9.30@ 9.90	9.60@10.00	9.25@ 9.65
PACKING SOWS:					
275-350 lbs., good	9.10@ 9.50	8.90@ 9.25	9.00@ 9.15	9.00@ 9.25	8.75@ 8.90
350-425 lbs., good	8.90@ 9.15	8.80@ 9.10	9.00@ 9.10	8.85@ 9.10	8.65@ 8.85
425-550 lbs., good	8.60@ 8.90	8.65@ 9.00	8.75@ 9.00	8.50@ 8.90	8.55@ 8.70
275-550 lbs., medium	8.40@ 9.00	8.15@ 8.80	8.40@ 9.00	7.75@ 8.85	8.60@ 8.85
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	9.60@10.25	9.75@10.40	9.50@10.00	9.50@10.15	10.25@10.65
Medium	9.00@10.10	9.40@10.25	9.00@ 9.85	9.25@10.00	.....
Av. Cost & Wt. Wed. (Pigs excluded)	9.97—274 lbs.	10.25—223 lbs.	9.64—263 lbs.	9.99—235 lbs.	.....

#### Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	8.25@ 9.25	8.00@ 8.50	7.75@ 8.50	7.85@ 8.35	.....
Good	7.50@ 8.50	7.25@ 8.00	7.25@ 7.75	6.85@ 7.85	7.15@ 8.00
Medium	6.75@ 7.50	5.75@ 7.25	6.75@ 7.25	5.85@ 6.85	6.40@ 7.25
Common (plain)	5.50@ 6.75	5.00@ 5.75	5.50@ 6.75	5.00@ 5.85	5.25@ 6.50
STEERS, 900-1100 lbs.,					
Prime	9.25@ 9.75	.....	.....	.....	.....
Choice	8.50@ 9.25	8.00@ 8.50	7.75@ 8.50	7.85@ 8.50	7.90@ 8.50
Good	7.50@ 8.50	7.25@ 8.00	7.25@ 7.75	6.90@ 7.85	7.15@ 7.90
Medium	6.75@ 7.50	5.75@ 7.25	6.50@ 7.25	5.75@ 6.90	6.40@ 7.15
Common (plain)	5.75@ 6.75	5.00@ 5.75	5.50@ 6.75	5.00@ 5.75	5.25@ 6.40
STEERS, 1100-1300 lbs.,					
Prime	9.25@10.00	.....	.....	.....	.....
Choice	8.50@ 9.25	8.00@ 8.50	7.75@ 8.50	7.50@ 8.35	7.75@ 8.35
Good	7.50@ 8.50	7.25@ 8.00	7.25@ 7.75	6.85@ 7.75	7.00@ 7.75
Medium	6.75@ 7.50	5.75@ 7.25	6.25@ 7.25	5.75@ 6.85	6.25@ 7.00
STEERS, 1300-1500 lbs.,					
Prime	8.75@10.00	.....	.....	.....	.....
Choice	8.25@ 9.25	7.75@ 8.25	7.75@ 8.50	7.35@ 8.00	.....
Good	7.50@ 8.50	7.25@ 7.75	7.25@ 7.75	6.85@ 7.35	6.90@ 7.75
HEIFERS, 550-750 lbs.,					
Choice	8.25@ 8.75	8.00@ 8.50	7.50@ 8.25	7.75@ 8.35	7.50@ 8.15
Good	7.50@ 8.25	7.50@ 8.00	7.00@ 7.50	7.00@ 7.85	6.85@ 7.65
Common (plain), medium	4.50@ 7.50	4.50@ 7.50	5.00@ 7.00	5.00@ 7.00	4.85@ 7.00
HEIFERS, 750-900 lbs.,					
Good-choice	6.75@ 9.00	.....	7.00@ 8.00	6.75@ 8.25	6.75@ 8.00
Common (plain), medium	4.50@ 7.50	.....	5.00@ 7.00	5.25@ 7.00	4.85@ 7.00
COWS:					
Choice	5.75@ 6.50	.....	.....	.....	.....
Good	5.00@ 5.75	5.00@ 5.50	5.00@ 5.50	5.00@ 5.75	5.25@ 5.75
Common (plain) medium	4.25@ 5.00	4.25@ 5.00	4.00@ 5.00	4.25@ 5.00	4.15@ 5.25
Low cutters-cutters	3.00@ 4.25	2.75@ 4.25	3.25@ 4.00	3.00@ 4.25	3.00@ 4.15
BULLS (Yearlings excluded):					
Good (beef)	5.50@ 6.25	5.50@ 6.00	5.00@ 5.50	5.35@ 5.60	5.00@ 5.50
Cutter, com. (plain), med.	4.50@ 5.75	4.25@ 5.50	3.75@ 5.15	4.00@ 5.35	3.75@ 5.25
VEALERS:					
Good-choice	8.50@ 9.75	7.50@ 8.75	6.50@ 8.00	7.00@ 8.50	7.00@ 9.00
Medium	7.50@ 8.50	6.00@ 7.50	5.50@ 6.50	5.50@ 7.00	6.00@ 7.00
Cull-common (plain)	6.00@ 7.50	4.00@ 6.00	4.00@ 5.50	4.50@ 5.50	3.50@ 6.00
CALVES, 250-500 lbs.,					
Good-choice	6.50@ 8.25	6.50@ 8.00	6.00@ 8.00	6.50@ 8.00	6.00@ 8.00
Common (plain), medium	5.50@ 6.50	4.00@ 6.50	4.00@ 6.00	4.50@ 7.00	4.50@ 6.00

#### Slaughter Sheep and Lambs:

SPRING LAMBS:					
Choice	11.40@12.00	11.25@12.00	10.50@11.00	10.75@11.25	10.75@11.25
Good	10.50@11.40	10.75@11.25	9.75@10.50	10.00@10.75	10.25@11.00
Medium	9.00@10.50	8.50@10.75	9.00@ 9.75	9.00@10.00	8.75@10.25
Common (plain)	7.75@ 9.00	6.00@ 8.50	7.75@ 9.00	7.00@ 9.00	7.50@ 8.75
YEARLING WETHERS:					
Good-choice	8.25@ 9.25	7.50@ 8.25	8.25@ 9.00	7.75@ 8.50	8.00@ 8.75
Medium	7.00@ 8.25	6.75@ 7.50	7.50@ 8.25	6.75@ 7.75	7.00@ 8.25
EWES:					
Good-choice	3.25@ 4.25	3.00@ 4.00	2.75@ 4.00	3.00@ 4.00	2.25@ 4.25
Common (plain), medium	1.75@ 3.25	1.75@ 3.00	1.25@ 2.75	1.75@ 3.00	1.50@ 3.00

Week ending June 27, 1936

### CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 25, 1936.—Hog trading at 22 concentration points and 9 packinghouses in Iowa and Minnesota was rather active this week at prices mostly 5@15c higher than last week's close. Late sales good choice 180 to 220 lbs. truck deliveries, mainly \$9.90@ \$10.10; few odd lots, \$9.85 or below; long-hauled truck loads, dealers' consignments and railed deliveries, mostly \$10.05@10.30, few \$10.35 or above; bulk 220 to 250 lbs. truck hogs, \$9.80@ 10.05; 250 to 290 lbs., \$9.50@9.90; 290 to 350 lbs., \$9.25@9.65; 160 to 180 lbs., \$9.55@9.90; 140 to 160 lbs., more or less nominal; on slaughter account, \$9.00@9.55; bulk good light and medium weight packing sows, \$8.45@8.90; few long hauls on butcher order and car deliveries, to \$9.10 or \$9.15; truck lots of big-weight sows, down to \$8.10 or below.

#### Receipts week ended June 25, 1936:

	This week.	Last week.
Friday, June 19.....	19,900	20,800
Saturday, June 20.....	19,800	16,500
Monday, June 22.....	39,500	32,200
Tuesday, June 23.....	15,500	12,600
Wednesday, June 24.....	19,900	16,200
Thursday, June 25.....	18,900	17,900

### CANADIAN LIVESTOCK PRICES

#### BUTCHER STEERS.

Up to 1,050 lbs.

Top prices	Week ended June 18.	Last week.	Same week, 1935.
Toronto.....	\$ 5.50	\$ 5.75	\$ 7.15
Montreal.....	6.00	6.00	7.25
Winnipeg.....	5.00	5.40	7.00
Calgary.....	4.85	4.50	5.25
Edmonton.....	4.75	4.50	6.00
Prince Albert.....	4.25	4.25	5.50
Moose Jaw.....	4.50	4.75	5.25
Saskatoon.....	4.35	4.25	6.00

#### VEAL CALVES.

Toronto.....	\$ 7.75	\$ 8.50	\$ 7.00
Montreal.....	7.00	8.00	6.75
Winnipeg.....	5.50	6.00	5.50
Calgary.....	5.00	5.00	6.00
Edmonton.....	4.50	5.00	4.50
Prince Albert.....	4.00	4.50	...
Moose Jaw.....	5.00	5.00	4.50
Saskatoon.....	4.00	4.00	4.00

#### BACON HOGS.

Toronto.....	\$ 9.10	\$ 8.85	\$10.30
Montreal (1).....	9.35	9.25	10.10
Winnipeg (1).....	8.75	8.60	9.15
Calgary.....	8.25	8.00	8.85
Edmonton.....	8.25	8.00	8.90
Prince Albert.....	8.50	8.25	8.75
Moose Jaw.....	8.50	8.35	8.90
Saskatoon.....	8.50	8.35	8.75

(1) Montreal and Winnipeg hogs sold on a "Fed & watered" basis. All others "off trucks."

#### GOOD LAMBS.

Toronto.....	\$11.00	\$12.50	\$ 9.75
Montreal.....	10.00	11.00	10.00
Winnipeg.....	10.00	11.00	7.50
Calgary.....	8.50	8.50	7.25
Edmonton.....	8.00	8.00	7.00
Prince Albert.....	.....	7.50	.....
Moose Jaw.....	9.00	9.00	7.00
Saskatoon.....	8.00	8.00	7.50



# HIDES AND SKINS ★

## WEEKLY MARKET REVIEW

### Chicago

**PACKER HIDES.**—Packers moved slightly over 100,000 hides early this week at tanners' bid prices, being steady for most descriptions but including June native steers and branded cows along with the Mays at the same prices, after declining such bids previous week. Light native cows are somewhat slow and sales were made at  $\frac{1}{4}$ c off for the May take-off. This movement appeared to have taken care of the orders in the market and buying interest is quiet late this week.

Offerings of drought hides announced this week had some effect on the market, and also reports of rather heavy shipments of grassy cattle from northwest sections where pastures lack moisture. Some improvement in prices had been more or less expected on the June hides, due to broader outlet for the better quality, but some buyers apparently are waiting for the free of grub hides later for specialty leather.

One packer sold 7,500 May native steers at close of last week at  $12\frac{1}{2}$ c, steady. Early this week all packers moved 25,000 May-June native steers also at  $12\frac{1}{2}$ c, after asking  $\frac{1}{4}$ c more previous week. One car May-June extreme light native steers sold at  $12\frac{1}{2}$ c; these were fairly well cleaned up previous week.

Total of 19,000 May-June butt branded steers were sold by all packers at  $12\frac{1}{2}$ c, steady with last sale of Mays; 4,000 May-June Colorados moved at  $12\frac{1}{2}$ c, steady. One lot of 1,500 May-June heavy Texas steers brought  $12\frac{1}{2}$ c, steady basis with butts, although a small lot had sold couple weeks back at  $\frac{1}{4}$ c more. Light Texas steers last sold at  $11\frac{1}{2}$ c. Extreme light Texas steers were cleaned up last week at  $11\frac{1}{2}$ c.

One packer sold 1,600 June heavy native cows at  $11\frac{1}{4}$ c, steady. One packer sold 8,000 and another packer 1,800 May light native cows, mostly River points, at 11c for Mays, or  $\frac{1}{4}$ c down; more available, but  $\frac{1}{4}$ c more asked for Junes. Three packers sold 31,000 May-June branded cows at 11c, and Association 1,000 Junes also at 11c, steady.

Association sold 750 May-June bulls, at  $8\frac{1}{4}$ c for natives and  $7\frac{1}{4}$ c for brands, or  $\frac{1}{4}$ c off.

**OUTSIDE SMALL PACKER HIDES.**—Outside small packer May-June all-weight natives quoted around  $10\frac{1}{2}$ c, f.o.b. nearby shipping points, with holders' ideas usually  $\frac{1}{4}$ c more; buying interest light. Chicago take-off only nominal at  $10\frac{1}{2}$ c@ $10\frac{1}{2}$ c.

**PACIFIC COAST.**—Market fairly well cleaned up previous week to end

of May, at  $10\frac{1}{4}$ c for steers and  $9\frac{1}{2}$ c for cows, flat, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—Early this week, total of about 27,000 Argentine frigorifico steers of June take-off sold to the States and to Europe at 67 pesos, equal to  $11\frac{1}{4}$ c, c.i.f. New York, as against 68 pesos or  $11\frac{1}{2}$ c@ $11\frac{1}{2}$ c paid late last week for 3,000 LaBlancas. Later, 4,000 Argentine steers were reported at 66 pesos or  $11\frac{1}{2}$ c. These hides now running winter quality.

**COUNTRY HIDES.**—Country hides are a very slow sale at present. Further offerings of drought hides, and the announced intention to continue the sale of part of the drought hides each month, have caused some buyers to withdraw from the country market. Country hides still running late winter take-off, feel the competition of drought stocks more so than the fresh packer take-off. All-weights are held very firmly at interior points, making it difficult to sell tanner selections at going prices without sustaining a loss. Trimmed all-weights quoted around  $8\frac{1}{4}$ c@ $8\frac{1}{2}$ c, selected, delivered Chicago, with untrimmed about  $\frac{1}{4}$ c less. Heavy steers and cows very dull and  $8\frac{1}{2}$ c@ $8\frac{1}{4}$ c nom. Buff weights offered at 9c, trimmed, and trimmed extremes are available at 10c, with both prices paid last week. Bulls around  $6\frac{1}{2}$ c@ $6\frac{1}{4}$ c; glues about 6c. All-weight branded  $7\frac{1}{2}$ c@ $7\frac{1}{4}$ c, flat.

**CALFSKINS.**—One big packer early this week sold a car of May light calf, under  $9\frac{1}{2}$  lb., at  $21\frac{1}{2}$ c, or  $\frac{1}{2}$ c up; couple more cars still available at that figure. Otherwise, packers well sold up to end of May, with last trading in May heavy northern,  $9\frac{1}{2}$ /15 lb., at  $20\frac{1}{2}$ c. Some interest reported in June calf but no action as yet.

Chicago city 8/10 lb. calfskins last sold at 18c and some quote market on this basis at present, although collectors have been asking  $18\frac{1}{2}$ c; a car 10/15 lb. sold at close of last week at  $17\frac{1}{2}$ c, or  $\frac{1}{4}$ c up, and heavies fairly well sold up. Outside cities, 8/15 lb., quoted around  $17\frac{1}{4}$ c@ $17\frac{1}{2}$ c; mixed cities and countries about  $15\frac{1}{2}$ c; straight countries  $12\frac{1}{2}$ c@ $13$ c. Car Chicago city light calf and deacons sold this week at \$1.35, steady.

**KIPSKINS.**—Packers well sold up to end of May on kipskins, with last trading in May northern natives at  $14\frac{1}{4}$ c and over-weights  $13\frac{1}{2}$ c, southern a cent less; branded kips last sold at  $11\frac{1}{4}$ c. Some action awaited on June take-off.

Chicago city kipskins last sold in a small way at 13c but some quoting  $12\frac{1}{2}$ c@ $13$ c nom. at present, with interest light. Outside cities around  $12\frac{1}{4}$ c@

$12\frac{1}{2}$ c; mixed cities and countries  $11\frac{1}{2}$ c@ $11\frac{1}{4}$ c; straight countries  $10\frac{1}{2}$ c@ $10\frac{1}{4}$ c.

Packer May regular slunks last sold at \$1.05; this figure bid for Junes, with \$1.10 asked.

**HORSEHIDES.**—Market reported with an easier tendency. Choice city renderers, with full manes and tails, quoted  $\$3.50$ @ $\$3.65$ , f.o.b. shipping points; ordinary trimmed renderers  $\$3.25$ @ $\$3.35$ , del'd Chicago; mixed city and country lots  $\$3.10$ @ $\$3.20$ , Chicago. A steamer from Rotterdam is reported due at Chicago late this month, carrying a round tonnage of green salted horsehides.

**SHEEPSKINS.**—Dry pelts steady at  $17$ @ $18$ c, del'd Chicago, for full wools, short wools half-price. Big packer shearlings moving at firm prices; one packer reports couple cars this week at \$1.20 for No. 1's, 90c for No. 2's and 65c for clips, steady prices; some packers sold up earlier this basis. Production of pickled skins still light and trading awaited to establish market, which is quoted in a nominal way  $\$6.00$ @ $\$6.50$  per doz. for June skins; offerings very light but buyers inclined to hold off until production increases. Big packer native spring lamb pelts quoted around \$1.50 per cwt. live lamb, or \$1.05 each.

### New York

**PACKER HIDES.**—Last trading by New York packers was on May butt brands at  $12\frac{1}{2}$ c and May Colorados  $12\frac{1}{2}$ c, previous week; native steers moved earlier on basis of Chicago prices, according to dating. No action as yet on June hides and interest appears light at the moment.

**CALFSKINS.**—A sale of 6,000 collector 9-12's was reported late this week at \$2.50, or 5c down; collectors last sold 5-7's at \$1.55, and 7-9's at \$1.95, and 12/17 lb. kips quoted around \$2.70. Packers last sold 5-7's at \$1.75, 7-9's at \$2.20 and 9-12's at \$2.75 but buyers talking lower.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 20, 1936, were 3,649,000 lbs.; previous week, 3,543,000 lbs.; same week last year, 3,282,000 lbs.; from January 1 to June 20 this year, 104,259,000 lbs.; same period a year ago, 130,368,000 lbs.

Shipments of hides from Chicago for the week ended June 20, 1936, were 3,715,000 lbs.; previous week, 3,775,000 lbs.; same week last year, 6,257,000 lbs.; from January 1 to June 20 this year, 97,060,000 lbs.; same period a year ago, 164,145,000 lbs.

### DO YOU WASTE POWER?

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 20, 1936.

### CATTLE.

	Week ended June 20.	Prev. week.	Cor. week, 1935.
Chicago	24,251	26,089	22,711
Kansas City	16,204	16,902	16,782
Omaha	19,432	17,189	12,283
East St. Louis	37,493	9,068	14,460
St. Joseph	5,489	4,697	4,123
Sioux City	11,441	9,443	5,460
Wichita	3,065*	2,702*	3,040
Fort Worth	6,959	6,164	1,892
Philadelphia	2,163	2,077	1,857
Indianapolis	2,187	2,169	7,340
New York & Jersey City	9,717	9,216	5,221
Oklahoma City	8,253*	7,680	2,608
Cincinnati	4,134	3,812	2,972
Denver	4,063	3,816	7,265
St. Paul	13,616	12,855	2,356
Milwaukee	2,970	3,210	
Total	151,428	136,619	110,290

\*Cattle and calves.

### HOGS.

Chicago	74,858	74,181	60,969
Kansas City	25,671	24,886	18,067
East St. Louis	28,474	22,224	14,873
St. Joseph	31,939	36,162	21,772
Sioux City	13,642	11,159	10,190
Wichita	20,570	18,099	13,101
Fort Worth	4,597	4,335	2,812
Philadelphia	4,519	4,214	12,285
Indianapolis	12,064	12,870	12,285
New York & Jersey City	12,503	11,768	1,550
Oklahoma City	30,744	32,960	24,028
Cincinnati	4,986	5,426	2,804
Denver	11,501	10,703	9,911
St. Paul	6,142	5,122	2,911
Milwaukee	25,891	27,646	9,577
Total	7,336	8,400	4,833
Total	314,437	310,155	208,889

### SHEEP.

Chicago	35,490	23,262	37,306
Kansas City	16,663	16,752	14,010
Omaha	16,189	15,266	17,238
East St. Louis	23,984	20,255	12,479
St. Joseph	12,659	10,270	11,368
Sioux City	4,245	4,101	5,530
Wichita	1,889	4,117	2,033
Fort Worth	8,981	13,997	
Philadelphia	6,491	6,012	5,607
Indianapolis	2,320	1,249	1,550
New York & Jersey City	61,364	54,663	58,504
Oklahoma City	2,458	3,379	1,766
Cincinnati	7,717	6,745	5,564
Denver	6,096	5,084	6,155
St. Paul	2,356	1,835	2,903
Milwaukee	1,165	908	1,213
Total	210,007	187,896	183,226

## U. S. INSPECTED HOG KILL

Kill at 8 points week June 19, 1936:

	Week ended June 19.	Prev. week.	Cor. week, 1935.
Chicago	74,858	74,181	67,959
Kansas City, Kans.	25,671	24,886	18,067
Omaha	27,948	21,795	14,668
St. Louis & East St. Louis	31,939	36,162	30,973
Sioux City	17,128	17,097	13,379
St. Joseph	13,642	10,561	8,598
St. Paul	25,891	27,646	14,321
N. Y., Newark and J. C.	29,859	32,960	24,929
Total	246,936	245,288	193,001

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## RECEIPTS AT CHIEF CENTERS

Week ended June 20, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended June 20.....	192,000	300,000	213,000
Previous week .....	194,000	311,000	213,000
1935 .....	146,000	232,000	230,000
1934 .....	236,000	406,000	223,000
1933 .....	180,000	660,000	342,000

At 11 markets:	Hogs.
Week ended June 20.....	244,000
Previous week .....	247,000
1935 .....	194,000
1934 .....	351,000
1933 .....	558,000
1932 .....	296,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended June 20.....	142,000	208,000	127,000
Previous week .....	136,000	204,000	117,000
1935 .....	100,000	143,000	121,000
1934 .....	191,000	295,000	134,000
1933 .....	138,000	474,000	191,000
1932 .....	121,000	246,000	200,000

## NEW SOUTHERN MARKET

New live stock market at Murfreesboro, Tenn., built by Murfreesboro Live Stock Market, Inc., at a cost of about \$20,000, held its formal opening on June 25, with regular weekly sales to be held each Thursday thereafter. The market is expected to draw livestock from a radius of 50 miles. All sales will be conducted by auction. A weekly gross of \$25,000 is anticipated. Representatives of packinghouses and livestock interests were invited to the opening sale.

A number of other Southern livestock markets opened recently have been re-

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

### WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending June 20, 1936.....	8,729	2,329	2,746
Week previous .....	10,379	2,277	2,628
Same week year ago.....	9,314½	2,128	2,302
COWS, carcass			
Week ending June 20, 1936.....	805	770	1,000
Week previous .....	1,103	708	1,067
Same week year ago.....	1,381	869	1,440
BULLS, carcass			
Week ending June 20, 1936.....	317½	413	12
Week previous .....	288	453	13
Same week year ago.....	403	513	26
VEAL, carcass			
Week ending June 20, 1936.....	13,149	1,895	458
Week previous .....	15,494	2,026	609
Same week year ago.....	11,208	1,780	546
LAMB, carcass			
Week ending June 20, 1936.....	30,075	13,143	13,245
Week previous .....	34,400	10,129	12,530
Same week year ago.....	37,850	10,897	19,182
MUTTON, carcass			
Week ending June 20, 1936.....	897	270	203
Week previous .....	1,725	856	587
Same week year ago.....	3,008	1,438	772
PORK CUTS, lbs.			
Week ending June 20, 1936.....	1,324,464	352,533	395,590
Week previous .....	1,172,601	301,480	422,783
Same week year ago.....	1,266,190	270,318	285,819
BEEF CUTS, lbs.			
Week ending June 20, 1936.....	445,237		
Week previous .....	341,871		
Same week year ago.....	432,190		

### LOCAL SLAUGHTERS

CATTLE, head	Week ending June 20, 1936.....	9,717	2,162
	Week previous .....	9,216	2,077
	Same week year ago.....	7,340	1,692
CALVES, head	Week ending June 20, 1936.....	17,503	3,559
	Week previous .....	16,463	3,225
	Same week year ago.....	14,894	4,198
HOGS, head	Week ending June 20, 1936.....	30,744	12,064
	Week previous .....	31,732	12,870
	Same week year ago.....	24,028	12,285
SHEEP, head	Week ending June 20, 1936.....	61,364	6,491
	Week previous .....	54,663	6,012
	Same week year ago.....	58,504	5,607

## OFFICES

Detroit, Mich.  
Cincinnati, Ohio  
Dayton, Ohio  
Omaha, Neb.  
Indianapolis, Ind.  
La Fayette, Ind.  
Louisville, Ky.  
Nashville, Tenn.  
Sioux City, Iowa  
Montgomery, Ala.

## LIVE STOCK BUYER . . .

HOGS a Specialty

## H. L. SPARKS & CO.

National Stock Yards, Illinois Telephone: Bridge 6261 or L.D. 518  
Springfield, Mo. Telephone 3339

## Order Buyer of Live Stock

## L. H. McMURRAY

Indianapolis, Indiana

ported in THE NATIONAL PROVISIONER. These and the unusual amount of new meat plant construction and rehabilitation under way in that section seem to be bearing out the prediction, frequently made, that the South will become increasingly important in livestock production.

## LIVESTOCK COST AND YIELD

Kinds of livestock slaughtered, cost and yield, with comparisons, April, 1936:

	Apr., 1936.	Mar., 1936.	Apr., 1935.
Average live cost per 100 lbs.:			
Cattle .....	\$ 6.81	\$ 6.52	\$ 7.68
Calves .....	7.50	7.36	7.26
Hogs .....	10.34	10.08	8.88
Sheep and lambs .....	9.78	9.39	7.62
Average yield, per cent:			
Cattle .....	54.43	54.01	53.13
Calves .....	57.40	57.21	57.77
Hogs .....	76.23	76.05	75.01
Sheep and lambs .....	46.71	46.26	46.61
Average live weight, lbs.:			
Cattle .....	931.52	924.53	903.41
Calves .....	166.99	170.49	169.00
Hogs .....	230.87	228.06	223.38
Sheep and lambs .....	87.80	91.87	88.47
Sources of supply, per cent:			
Cattle—			
Stockyards .....	81.48	81.24	82.87
Other .....	18.52	18.76	17.13
Calves—			
Stockyards .....	72.73	74.82	74.24
Other .....	27.27	25.18	25.76
Hogs—			
Stockyards .....	53.28	53.36	55.12
Other .....	46.72	46.64	44.88
Sheep and lambs—			
Stockyards .....	76.42	77.15	83.45
Other .....	23.58	22.85	16.55
Classification, per cent:			
Cattle—			
Steers .....	51.58	47.00	43.17
Bulls and stags .....	3.70	4.85	4.00
Cows and heifers .....	44.72	48.15	52.83
Hogs—			
Sows .....	47.41	45.64	47.73
Barrows .....	51.54	53.70	51.30
Stags and boars .....	1.05	0.66	0.97
Sheep and lambs—			
Sheep .....	5.62	6.21	3.75
Lambs and yearlings .....	94.38	93.79	96.25

## DROUGHT IN GRAZING AREAS

Railroads serving drought areas in Wyoming, Montana and South Dakota will again place emergency freight rates in effect so that producers may transfer their livestock to other grazing areas. Rainfall has been slight in some of the Western states this spring and the South and Southeast report that feed crops are being damaged by drought. Although the government is making plans to give aid in the dry areas it is not believed a special relief and slaughter program such as that of 1934 will be necessary.

## PACIFIC COAST LIVESTOCK

Receipts five days ended June 19, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles .....	5,686	1,451	658	2,155
San Francisco .....	1,443	264	984	5,120
Portland .....	2,025	275	3,850	3,400

DIRECTS—Los Angeles: Cattle, 50 cars; hogs, 95 cars; sheep, 45 cars. San Francisco: Cattle, 157 head; calves 81 head; hogs, 2,216 head; sheep, 1,880 head.

## MORE DROUGHT HIDES

Bids have been requested by Federal Surplus Commodities Corporation, Washington, on a total of 100,488 cattle hides and 51,875 calf and kip skins, acquired in the drought cattle program, and produced after September 5, 1934. The FSCC has adopted a policy of disposing of a part of its drought hide holdings each month.

Offerings described in catalogue No. 7, on which bids are to be opened at 11 a.m., July 8, consist of 32,932 cattle hides of all descriptions and 16,775 calf and kip skins, total of 22 lots, all produced in two packing plants at Fort Worth, Tex., and now stored at General Ice Cream Corp., Erie, Penn., where inspection will be permitted on July 2.

Bids are to be opened at 11.00 A.M. July 15th for the offerings identified in catalogue No. 8, consisting of 67,556 cattle hides, divided into 13 lots, now stored at plant of Armour and Company, Omaha, Neb., with inspection date July 6; and five lots totalling 35,100 calf and kip skins, stored at plant of Armour and Company, So. St. Paul, Minn., inspection date July 8, all mixed big packer and city packer take-off.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 26, 1936, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended June 26.	Prev. week.	Cor. week, 1935.
Spr. nat.			
strs. .... 12½ @ 13n	12½ @ 13n	@ 13n	
Hvy. nat.			
strs. .... @ 12½	12½ @ 12½n	@ 12½b	
Hvy. Tex.			
strs. .... @ 12½	@ 12½	@ 12½b	
Hvy. butt brnd'd			
strs. .... @ 12½	@ 12½	@ 12½b	
Hvy. Col.			
strs. .... @ 12½	@ 12½	@ 12b	
Ex-light Tex.			
strs. .... @ 11½	@ 11½	@ 9¼b	
Brnd'd cows. .... @ 11	11 @ 11½	@ 9¼b	
Hvy. nat. cows. .... @ 11½	@ 11½	@ 10b	
Lt. nat.			
cows .... 11 @ 11½ax	11½ @ 11½	9½ @ 10	
Nat. bulls 8½ @ 9	@ 9	@ 9	
Brnd'd bulls 7½ @ 8	@ 8	@ 8	
Calfskins .... 19½ @ 21½	19½ @ 21½	16½ @ 22	
Kips, nat. .... @ 14½	@ 14½	@ 13	
Kips, ov-wt. .... @ 13½	@ 13½	@ 12	
Kips, brnd'd .... @ 11½	@ 11½	@ 10	
Slunks, reg. 1.05 @ 1.10	@ 1.05	@ 87¼	
Slunks, hris. .... @ 40	@ 40	35 @ 45	

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. 10 @ 10½	10 @ 10½	9¼ @ 9¼
Branded .... 9½ @ 10	9½ @ 10¼	8½ @ 9
Nat. bulls .... 7½ @ 8	@ 8	@ 8¼
Brnd'd bulls 6½ @ 7	@ 7	@ 7¼
Calfskins .... 17½ @ 18½	17 @ 18	14 @ 18ax
Kips .... 12½ @ 13	@ 13	@ 12
Slunks, reg. 80 @ 90n	80 @ 90n	65 @ 75
Slunks, hris. 20 @ 25n	20 @ 25n	25 @ 35

## COUNTRY HIDES

Hvy. steers .... 8 @ 8¼n	8 @ 8¼n	6¼ @ 7
Hvy. cows .... 8 @ 8¼n	8 @ 8¼n	6¼ @ 7
Bulls .... 9 ax	9	7¼ @ 7½
Extremes .... 10 ax	10 @ 10¼	7¼ @ 8
Bulls .... 6 @ 6¼	6¼ @ 6½	5¼ @ 5½
Calfskins .... 12 @ 13	12½ @ 13	10 @ 10¼
Kips .... 10 @ 10½	10½	7¼ @ 8¼
Light calf .... 80 @ 95n	80 @ 95n	50 @ 60n
Deacons .... 80 @ 95n	80 @ 95n	50 @ 60n
Slunks, reg. 60 @ 75n	60 @ 75n	35 @ 50n
Slunks, hris. 10 @ 15n	10 @ 15n	10 @ 15n
Horsehides .... 3.10 @ 3.65	3.10 @ 3.75	3.10 @ 3.75

## SHEEPSKINS

Pkr. lambs .....	1.40 @ 1.50n	
Sml. pkr. lambs .....	1.15 @ 1.20	55 @ 57½
Pkr. shearings .....	1.20	14 @ 14½
Dry pelts. .... 17 @ 18	17 @ 18	

## SURPLUS BEEF AND HIDES

Francis R. Wilcox, associate director of the marketing and marketing agreements division of the AAA, has been elected president of Federal Surplus Commodities Corp. The corporation buys price-depressing surpluses of eggs, butter, cheese and other commodities for relief distribution. It has also been handling the sale of hides from animals slaughtered during the drought of 1934, sometimes through state relief agencies. It was recently announced that the corporation distributed about 101,465,838 lbs. of canned beef during the period from November 16, 1935, to May 31, 1936. This beef was canned for and by the government during the drought slaughter program of 1934.

## N. Y. HIDE FUTURE MARKETS

Saturday, June 20, 1936—Close: June 11.46b; Sept. 11.75 sale; Dec. 12.04 @ 12.08; Mar. 12.34n; June (1937) 12.64n; sales 4 lots. Closed 1 higher to 4 lower.

Monday, June 22, 1936—Close: June 11.35b; Sept. 11.64 sale; Dec. 11.97 sale; Mar. 12.27n; June (1937) 12.57n; sales 17 lots. Closing 7 @ 11 lower.

Tuesday, June 23, 1936—Close: June 11.20b; Sept. 11.49 sale; Dec. 11.81b; Mar. 12.11n; June (1937) 12.41n; sales 33 lots. Closing 15 @ 16 lower.

Wednesday, June 24, 1936—Close: June 11.18 sale; Sept. 11.35b; Dec. 11.66 @ 11.68; Mar. 11.96n; June (1937) 12.26n; sales 30 lots. Closing 2 @ 15 lower.

Thursday, June 25, 1936—Close: Sept. 11.35 @ 11.40; Dec. 11.68 @ 11.70 sales; Mar. 11.99n; June (1937) 12.29n; sales 13 lots. Closing unchanged to 4 higher.

Friday, June 26, 1936—Close: Sept. 11.40 @ 11.42; Dec. 11.72 sale; Mar. 12.00 @ 12.05; June (1937) 12.31 n; sales 40 lots. Closing 1 @ 5 higher.

There will be no session of the Exchange on Saturdays from June 27 to Sept. 5, inclusive.

## WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended June 13:

Week Ending	New York	Boston	Philadelphia
June 13, 1936 .....	48,624	.....	.....
June 6, 1936 .....	100,758	.....	13,498
May 30, 1936 .....	18,453	.....	.....
May 23, 1936 .....	30,996	.....	.....
Total 1936 .....	960,639	47,571	51,357
June 15, 1935 .....	16,207	500	1,117
June 8, 1935 .....	21,351	.....	.....
Total 1935 .....	597,627	29,478	15,281
Total so far: 1936—1,089,567*			1935—442,386*

\*Does not include imports at Norfolk

## NEW YORK LIVESTOCK

Receipts week ended June 20, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City .....	4,616	9,067	5,275	31,206
Central Union .....	2,044	2,274	.....	16,576
New York .....	202	4,062	9,739	3,042
Total .....	6,862	16,003	15,014	50,824
Previous week .....	7,122	16,436	15,177	53,446
Two weeks ago .....	7,114	15,863	14,213	46,904



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 20, 1936, as reported to The National Provisioner:

### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,836	3,320	2,064
Swift & Co.	2,075	2,408	1,803
Morris & Co.	1,938	.....	721
Wilson & Co.	3,698	1,085	1,489
Anglo-Amer. Prov. Co.	937	.....	.....
G. H. Hammond Co.	2,215	.....	.....
Shippers	10,807	6,719	637
Others	8,496	21,381	2,062
Brennan Packing Co., 1,807 hogs; Western Packing Co., Inc., 1,566 hogs; Agar Packing Co., 3,783 hogs.			

Total: 33,602 cattle; 6,728 calves; 42,136 hogs; 8,769 sheep.  
Not including 1,456 cattle, 421 calves, 26,163 hogs and 27,361 sheep bought direct.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,410	354	2,638	2,954
Cudahy Pkg. Co.	1,954	867	1,141	3,526
Morris & Co.	417	.....	1,241	.....
Swift & Co.	1,355	658	3,094	3,269
Wilson & Co.	1,559	947	1,349	4,189
Indpt. Pkg. Co.	.....	.....	161	.....
Kornblum Pkg. Co.	1,026	.....	.....	.....
Others	2,960	119	2,775	1,484

Total: 12,642 3,562 11,158 16,693  
Not including 21,927 hogs bought direct.

### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	5,490	7,573	2,745
Cudahy Pkg. Co.	5,402	6,013	3,964
Dold Pkg. Co.	1,245	5,140	.....
Morris & Co.	1,783	1,541	1,867
Swift & Co.	4,690	5,116	2,653
Others	10,314	.....	.....
Eagle Pkg. Co., 29 cattle; Girt, Omaha Pkg. Co., 62 cattle; Geo. Hoffman Pkg. Co., 76 cattle; Lewis Pkg. Co., 604 cattle; Omaha Pkg. Co., 169 cattle; John Roth & Sons, 99 cattle; So. Omaha Pkg. Co., 101 cattle; Lincoln Pkg. Co., 320 cattle; Wilson & Co., 972 cattle; Sinclair Pkg. Co., 4 cattle.			

Total: 20,977 cattle and calves; 36,197 hogs; 10,229 sheep.  
Not including 606 hogs and 3,571 sheep bought direct.

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,388	1,523	2,658	12,324
Swift & Co.	2,318	2,675	2,500	9,713
Morris & Co.	1,151	1,249	353	.....
Hunter Pkg. Co.	1,780	1,880	3,141	1,340
Hell Pkg. Co.	.....	.....	2,271	.....
Krey Pkg. Co.	.....	.....	1,778	.....
Shippers	.....	.....	3,607	4,987
Others	3,642	.....	11,112	607

Total: 17,981 10,934 33,198 28,972  
Not including 2,457 cattle, 4,400 calves, 18,513 hogs and 8,041 sheep bought direct.

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,674	643	6,838	8,737
Armour and Co.	2,093	629	6,203	3,922
Others	1,150	12	620	931

Total: 4,917 1,284 13,661 13,590

### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,477	201	7,803	2,189
Armour and Co.	4,085	167	8,083	1,028
Swift & Co.	3,006	196	4,627	1,022
Shippers	4,454	37	3,285	6
Others	280	31	57	639

Total: 15,302 632 23,855 4,884

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,527	1,388	2,163	1,449
Wilson & Co.	2,341	1,572	2,162	1,009
Others	233	34	406	.....

Total: 5,101 2,994 4,731 2,458  
Not including 142 cattle, 16 calves and 253 hogs bought direct.

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,184	777	1,764	1,859
Dold Pkg. Co.	563	158	1,301	29
Wichita D. B. Co.	.....	.....	.....	.....
Dunn-Ostertag	116	.....	.....	.....
Fred W. Dold & Sons	100	.....	348	1
Sunflower Pkg. Co.	75	.....	88	.....
Southwest Beef Co.	43	.....	.....	.....

Total: 2,098 935 3,501 1,889  
Not including 32 cattle and 1,096 hogs bought direct.

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,558	204	1,216	96
Swift & Co.	9,657	148	1,626	2,841
Others	1,650	380	2,199	8,933

Total: 12,865 712 5,041 11,870

### FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,377	1,150	2,219	4,255
Swift & Co.	3,272	1,145	2,207	4,726
City Pkg. Co.	199	90	77	.....
Blue Bonnet Pkg. Co.	62	26	14	.....
H. Rosenthal Pkg. Co.	40	10	2	.....

Total: 6,950 2,421 4,519 8,981

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,089	2,900	8,650	593
Cudahy Pkg. Co.	765	1,264	.....	.....
Swift & Co.	6,122	4,191	12,501	1,763
United Pkg. Co.	2,640	371	.....	.....
Others	1,548	472	8,111	9

Total: 15,164 9,198 24,262 2,365  
Not including 47 cattle and 1,065 sheep bought direct.

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,095	4,045	7,184	981
U. D. B. Co., N. Y.	35	.....	.....	.....
Armour and Co., Mil.	635	2,005	.....	.....
N. Y. B. D. M. Co.	80	.....	.....	.....
B. Gums & Co.	52	75	.....	.....
Shippers	133	6	133	8
Others	496	677	36	116

Total: 3,106 6,808 7,353 1,105

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kluge & Co.	1,232	990	10,505	1,561
Armour and Co.	1,913	295	2,168	102
Hilgemeier Bros.	6	.....	1,018	.....
Stumpf Bros.	.....	.....	108	.....
Meier Pkg. Co.	68	5	161	.....
Indiana Prov. Co.	32	9	118	10
Schmeller Pkg. Co.	3	.....	.....	.....
Maass Hartman Co.	53	5	.....	.....
Art Wabnitz	26	79	.....	44
Shippers	1,517	1,844	16,897	2,624
Others	696	120	242	339

Total: 5,548 3,317 31,217 4,680

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	.....	29	709	709
E. Kahn's Sons.	1,039	754	5,109	3,947
Lohrey Pkg. Co.	5	.....	191	.....
H. H. Meyer Pkg. Co.	10	.....	3,144	.....
J. Schlachter's Son.	154	219	.....	105
J. & F. Schroth P. Co.	24	.....	2,595	.....
J. F. Stegner & Co.	388	245	.....	39
Shippers	138	94	2,204	6,727
Others	1,446	834	171	457

Total: 3,210 2,175 13,414 11,984

Not including 889 cattle, 97 calves, 1,087 hogs and 2,651 sheep bought direct.

### RECAPITULATION.

#### CATTLE.

	Week ended June 20.	Prev. week.	Cor. week.
Chicago	33,602	37,112	28,987
Kansas City	12,642	12,532	13,272
Omaha	20,977	18,663	12,092
East St. Louis	17,981	15,428	17,289
St. Joseph	4,917	4,197	3,334
Sioux City	15,302	13,340	7,083
Oklahoma City	5,101	5,053	5,891
Wichita	2,098	1,755	2,147
Denver	12,865	4,685	2,838
St. Paul	15,164	14,294	8,216
Milwaukee	3,106	3,304	2,463
Indianapolis	5,548	5,189	.....
Cincinnati	3,210	1,494	2,619
Ft. Worth	6,950	6,164	.....

Total: 159,463 144,720 109,211

\*Cattle and calves.

#### HOGS.

	Week ended June 20.	Prev. week.	Cor. week.
Chicago	42,136	41,328	33,361
Kansas City	11,158	10,492	6,963
Omaha	36,197	28,634	21,121
East St. Louis	33,198	35,028	30,667
St. Joseph	13,661	10,331	10,566
Sioux City	23,855	20,488	14,510
Oklahoma City	4,731	5,426	2,627
Wichita	3,501	8,443	2,312
Denver	5,041	5,110	2,570
St. Paul	24,262	22,998	10,542
Milwaukee	7,353	8,440	4,840
Indianapolis	31,217	30,448	24,645
Cincinnati	13,414	13,692	11,065
Ft. Worth	4,519	4,214	.....

Total: 254,248 240,057 175,689

#### SHEEP.

	Week ended June 20.	Prev. week.	Cor. week.
Chicago	8,766	7,996	15,381
Kansas City	16,693	16,732	14,010
Omaha	10,229	13,222	11,744
East St. Louis	28,972	24,558	14,878
St. Joseph	13,590	10,889	11,368
Sioux City	4,884	4,514	3,253
Oklahoma City	2,458	3,379	1,706
Wichita	1,889	4,117	2,033
Denver	11,870	21,597	42,025
St. Paul	2,365	1,853	2,928
Milwaukee	1,105	909	1,279
Indianapolis	4,680	3,004	3,433
Cincinnati	11,984	9,303	9,204
Ft. Worth	8,981	13,997	.....

Total: 140,396 136,090 133,302

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 15	13,107	2,073	14,560	7,730
Tues., June 16	6,355	1,957	16,619	2,699
Wed., June 17	8,579	1,337	12,890	9,392
Thurs., June 18	4,185	1,519	11,987	7,769
Fri., June 19	1,745	853	7,543	4,542
Sat., June 20	1,000	300	5,000	4,000

Total this week: 34,981 8,139 68,599 36,132

Previous week: 38,440 8,145 72,763 27,423

Year ago: 29,112 6,671 66,121 40,351

Two years ago: 59,864 21,329 101,790 34,241

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 15	3,779	121	2,071	138
Tues., June 16	1,799	427	1,423	190
Wed., June 17	3,124	36	715	.....
Thurs., June 18	1,014	38	1,494	97
Fri., June 19	650	274	1,082	37
Sat., June 20	100	.....	.....	.....

Total this week: 10,366 896 6,785 462

Previous week: 11,419 1,153 5,423 1,103

Year ago: 7,358 209 5,844 2,865

Two years ago: 12,913 275 12,254 1,767

Total receipts for month and year to June 20:

	June		Year	
	1936.	1935.	1936.	1935.
Cattle .....	111,161	94,455	897,710	864,110
Calves .....	25,039	22,656	186,943	237,368
Hogs .....	215,379	181,910	1,775,469	1,855,537
Sheep .....	87,488	120,213	1,126,720	1,601,953

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended June 20	\$ 7.85	\$ 9.80	\$ 3.50	\$11.35
Previous week	7.75	8.85	3.75	11.45
1935	10.15	9.25	2.50	8.00
1934	7.55	4.65	1.50	8.55
1933	5.80	4.45	2.35	7.20
1932	6.90	3.85	1.75	5.75
1931	7.10	6.00	1.50	7.15

Av. 1931-1935: \$ 7.50 \$ 5.75 \$ 1.90 \$ 7.35

### SUPPLIES FOR CHICAGO PACKERS.

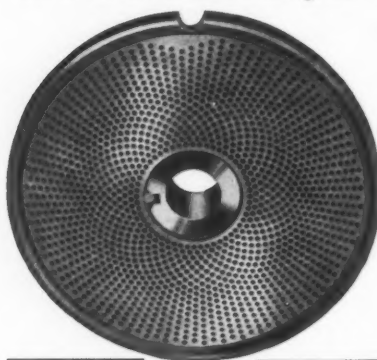
	Cattle.	Hogs.	Sheep
Week ended June 20.....	24,515	61,814	35,670
Previous week.....	27,194	66,838	26,120
1935 .....	22,200	60,712	38,390
1934 .....	42,954	79,868	27,230
1933 .....	26,600	162,300	52,100
1932 .....	23,500	78,900	55,800

*It's Guaranteed for 10 Years—The Famous*

## C-D TRIUMPH

*Everlasting Plate*

*for All Makes of Meat Grinders*



If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

**SPECIALTY MFRS. SALES CO.**

2021 Grace St.  
Chicago, Ill.



CD Cut-More Knives with changeable blades—  
The OK Knives with changeable blades—  
Superior OK reversible plates. We can furnish plates with any size holes desired from 1/16-inch up. Special designs made to order.

## NOTHING takes the place of KNOWLEDGE!

We have 25 years' experience in the stockinette field. We know how stockinettes should be used for best results and economy. We can offer you full cooperation on your stockinette problems. No other manufacturer can offer you as much—in quality, service and money saving opportunities. Ask for our NEW money-saving prices!

WRITE  
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TO

*fred b. bahn*  
State 1637  
222 West Adams St., Chicago, Ill.  
*Selling Agent*

**THE ADLER CO.**  
CINCINNATI

*Stick to CAHN for Stockinette Satisfaction!*

## HELP WANTED?

Does your sausage, meat loaf or specialty product lack distinctive, delicious, individual flavor? *We can help you!*

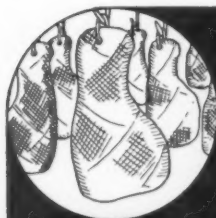
A special Mayer Seasoning Blend will put new zest in your product, revive your sales and give profits renewed vigor. *Get the details!*



**H. J. MAYER  
& SONS CO.**

6819-27S. Ashland Ave.  
Chicago

Makers of H. J. Mayer  
Special Sausage Seasonings  
and NEVERFAIL, The Perfect Cure.



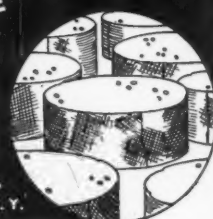
• A quality and economy wrap, put up to your specifications. This cheesecloth is made completely in our own modern mills from selected raw cotton to finished material.

UNBLEACHED FOR ALL MEAT PRODUCTS  
**CHICOPEE CHEESE CLOTH**  
BLEACHED FOR DAIRY AND BUTTER PLANT USE

Write for samples and prices

**CHICOPEE SALES CORP.**

222 W. Adams St., Chicago, Ill. • 40 Worth St., New York, N. Y.



## Up and Down the



# MEAT TRAIL

### Meat Packing 40 Years Ago

(From the National Provisioner, June 27, 1896)

New British law required marking of all foreign meats sold in England, Ireland and Scotland for protection of English producers.

Order issued by Secretary of Agriculture Morton postponed certification of beef for export to March 15, 1897.

Swift & Company, Chicago, installed one of largest ice machines and refrigerating plants ever built, supplying 500 tons capacity of refrigeration daily.

Dalican test for determination of titre of tallow and stearine was reported serially in THE NATIONAL PROVISIONER.

Frank L. Burdick, superintendent of Fort Worth Packing Co. plant, Fort Worth, Tex., was transferred to Nebraska City, Neb.

Michigan Beef & Provision Co., Detroit, began operation at new plant erected on site of old building destroyed by fire.

Boyd-Lunham & Co., Chicago, was incorporated with capital stock of \$140,000. While the company had been in business for a number of years it was not previously incorporated.

New bonds of International Packing Co., Chicago, were placed on official trading list. Authorized issue, \$2,500,000.

### Meat Packing 25 Years Ago

(From the National Provisioner, July 1, 1911)

Armour and Company at Fort Worth suffered fire damage amounting to \$250,000 when fire in the stock yards destroyed 27 acres of pens and buildings and spread to Armour plant.

Chicago packers under indictment for conspiracy in restraint of trade were denied a bill of particulars setting forth more specifically their alleged violation of the antitrust law.

Swift & Company awarded contract for erection of branch house at Pensacola, Fla.

Minnesota state oleomargarine law prohibiting sale of colored oleomargarine and providing for labelling packages of uncolored product became effective July 1, 1911.

Chicago Stock Exchange transferred \$75,000,000 share capital Swift & Company from unlisted to listed department.

E. A. Cudahy, Sr., returned to Chicago to reside, after 24 years in Omaha.

Thomas E. Wilson's stable carried away three blue ribbons at South Shore Country Club horse show.

Irving Blumenthal, Pres. United Dressed Beef Co., New York City, left for three months in Europe.

### Chicago News of Today

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 24,932 cattle, 5,289 calves, 28,809 hogs and 8,102 sheep.

H. O. McConkey, meat plant superintendent, Kroger Grocery and Baking Co., Columbus, O., visited in Chicago this week while on his vacation trip to the West.

The National Canners' Association and associated organizations have selected Chicago for their next convention in January, 1937.

O. R. Gurney, traffic manager, Kingan & Co., Indianapolis, Ind., was a visitor in Chicago this week.

C. Robert Lazerus, Clarence Robert Lazerus, Inc., packinghouse products brokers, returns Monday from a trip to Newfoundland. He reports rainy weather up North.

G. L. Childress, manager, Houston Packing Co., Houston, Tex., was a visitor in Chicago this week.

W. F. Gohlke, president, Walker's Austex Chile Co., Austin, Tex., was in Chicago again this week.

John R. Jones, Geo. A. Hormel & Co., Austin, Minn., was a Chicago visitor.

H. L. Albers, of W. B. Cassell & Co., Baltimore, Md., packinghouse products and vegetable oil commission house, was in Chicago this week visiting the trade. Mr. Albers is an oldtime packinghouse and provision man, and his connection with "Barry" Cassell promises increased activity of that famous old concern in the provision and by-products field.

Miss Edith Williams, secretary to director H. C. Greer of the Institute's department of marketing and accounting, sailed on June 19 from New York on the ss. American Merchant with a party of friends for a holiday in Europe.

C. E. Hazard, for five years head cattle buyer for Armour and Company at Sioux City, Ia., has been transferred to the cattle buying department at Chicago.

W. P. Fuldauer, president, Midland Paint & Varnish Co., Cleveland, O., manufacturer of Cleve-O-Cement, spent several days in Chicago this week visiting with packers.

### New York News Notes

Vice president W. J. Cawley, Wilson & Co., Chicago, was a visitor to New York last week, as was also J. J. Hanley, district manager, Wilson & Co., Syracuse, and J. P. Welter, casing department, Wilson & Co., Boston.

His many friends and acquaintances in the trade are extending sympathy to 'Paddy' Nelson, beef salesman, Wilson & Co., Jersey City branch, in the passing of his wife on June 23. Mr. Nelson has been with the company more than 40 years and is well-known in New Jersey and New York areas.

Louis Albini, accounting department, Wilson & Co., New York plant, has been confined to his home for several weeks. He has been seriously ill, but is now on the road to recovery.

H. H. Moore, branch house division, and C. H. Wolfe, advertising department, Swift & Company, Chicago, were visitors to New York last week. One of the early vacationists this year is T. E. Ray, New York district manager, Swift & Company, who is spending a few weeks at Westport, Connecticut. G. T. Wright, canned foods department, Swift & Company, New York, is vacationing on the New Jersey shore, while office manager A. W. Johnson is

### PACKER AT TEXAS SHOW

Miss Elizabeth Tucker, hostess, is shown explaining 41-ft. mural in Swift & Company Centennial Exposition exhibit at Dallas to John H. Hall (left) manager of Swift's Dallas and Fort Worth plants, and W. A. Webb, general manager of the exposition. Miss Tucker is pointing to only a section of the mural, which was created in full size by a new photographic process. From a 30-inch charcoal drawing, it was rephotographed on a newly-developed "tapestry" paper which gives the effect of rough canvas with a rich red brown tone.





# CAL VEG

## WORLD'S

Largest Manufacturers of Superb

## VEGETABLE FLAKES and POWDERS

Dependable supply; uniform quality and strength; true fresh flavor, color and texture.

ONION POWDER  
ONION FLAKES  
GARLIC POWDER  
PIMIENTO FLAKES  
GREEN BELL-PEPPER FLAKES  
VEGETABLE MEAT-LOAF MIXTURE



NEVER was there Onion and Garlic flavor retained in powders—LIKE NOW.

Write for NEW Cal Veg samples or ORDER a trial case, packed 30 lbs. to a tin, 60 lbs. to a case.

#### Associate Distributors

WIXON SPICE COMPANY  
Chicago, Ill.

ASMUS BROTHERS  
Detroit, Michigan

JAS. H. FORBES TEA & COFFEE CO., St. Louis, Mo.

J. K. LAUDENSLAGER, INC.  
Philadelphia, Pa.

CON YEAGER CO., INC., Pittsburgh, Pa.

Manufacturer, THE BURBANK CORP., Burbank, Calif.

Distributor, SOKOL & COMPANY  
CHICAGO NEW YORK

## Salem ARTERY PUMP

### NO GUESSWORK — Self Measuring

Equipped for artery and spray pumping. Artery pumping insures uniform distribution of cure and better flavor. Pickled meats ready for sale in 48 hours! Accurately pumps ¼ pint each stroke. No metering; no guesswork. Built to last! Send for details!

Send for free folder!

SALEM TOOL CO., SALEM, OHIO

## F.C. ROGERS, INC.

NINTH AND NOBLE STREETS  
PHILADELPHIA

### BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

# Forbes

JAS. H. TEA & COFFEE CO.  
908-926 Clark Ave., St. Louis, Mo.

FORBES is headquarters for the finest spices and sausage seasonings. Whatever your needs, we can serve you! Ask us to show you how FORBES Spices will cut your seasoning costs!

FORBES SPICES  
add the touch that means so much

SALES OFFICES:  
302 Delaware St., Kansas City, Mo.; 602 Merchants National Bank Bldg., Omaha, Nebr.; J. Grosjean, Niagara Frontier Food Terminal, Buffalo, N. Y.

## PATENT SEWED CASINGS

Manufactured Under Sol May Methods  
by the PIONEERS  
of Sewed Sausage Casings

HOG BUNGS—HOG BUNG ENDS—BEEF MIDDLES

## PATENT CASING COMPANY

617-23 West 24th Place Chicago, Illinois

# BRECHT

HOG BEEF SHEEP

# CASINGS

The Brecht Corporation  
New York  
St. Louis Buenos Aires Hamburg

## THE CASING HOUSE

### BERTH. LEVI & Co., INC.

ESTABLISHED 1882

NEW YORK CHICAGO LONDON  
BUENOS AIRES HAMBURG WELLINGTON

taking short motor trips to nearby places of interest and recreation.

C. M. Baker, string department, Armour and Company, Chicago, was a visitor to New York last week.

Manager J. H. Lawrence, Jacob Dold Packing Co., New York, has just returned from a motor trip which included points in Ohio, West Virginia, Maryland and Pennsylvania.

Miss D. Reardon, secretary to E. C. Hartmann, comptroller, Stahl-Meyer, Inc., New York, is on a honeymoon-vacation, having been married on June 20. She will return to her post in two weeks.

Pickets in the employ of the New York State Association of Retail Meat Dealers were marching peacefully up and down in front of a well-known packer's branch house this week, carrying on a boycott based on the alleged fact that this packer is competing with retail dealers.

Otto Eschenheimer, superintendent, Stahl-Meyer, Inc., is recuperating from a recent illness and has gone to his brother's ranch in Missouri for a complete rest.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended June 20, 1936, was as follows: Meat—Brooklyn, 5 lbs.; Manhattan, 23,058 lbs.; Queens, 9 lbs.; Total, 23,072 lbs. Fish—Brooklyn, 20 lbs.; Manhattan, 119 lbs.; Total, 139 lbs. Poultry—Bronx, 5 lbs.

## Countrywide News Notes

C. Swanston & Son, North Sacramento, Calif., has just completed a sausage manufacturing unit in connection with its packing plant. The brick and concrete addition provides 5,000 ft. of floor space and cost \$50,000. It contains a sausage kitchen, smokehouse, curing rooms and packing and shipping coolers.

A new addition to the plant of the Meyer Kornblum Packing Co., Kansas City, Kans., is being dedicated on June 28. Open house will be held from 11 a.m. to 7 p.m.

John Borger, assistant superintendent, Armour and Company, Kansas City, has been transferred to Oklahoma City, Okla., where he will assume the same duties.

Four more employees of John Morrell & Co. have become eligible for 25-year service buttons awarded annually by the Institute of American Meat Packers. They are Clarence W. Anderson and Walter E. VanSyoc, Ottumwa, Ia.; Robert R. Porter, East Cambridge, Mass., branch; Chas. A. Hatzold, Philadelphia branch.

Sterling Meat Corporation, Los Angeles, Calif., was incorporated this week with a capital stock of \$350,000 to take over the business of the Sterling Meat Co., one of the active Los Angeles pack-



## PACKER GIRLS' BALL TEAM WINS MANY LAURELS

These employees of the H. H. Meyer Packing Co., Cincinnati, O., have won 6 cups and 12 medals in the past two years. Vice President Geo. Schlereth, sports lover (left, standing), is manager of the team, and "Doc" Milner (right) is athletic director.

ing concerns. The new corporation will continue a general packing business, slaughtering beef, pork, lamb and veal, making lard, shortening, provisions, sausage and specialties. Officers are B. W. Campton, president; Harvey M. Brown, vice president; H. L. Chaffee, secretary-treasurer; H. A. Babcock and Lucius F. Chase, directors. The business is taken over without incumbrances and is well financed.

William B. Tagg, a director of the National Live Stock and Meat Board since its inception, and a prominent figure in livestock marketing circles, passed away at his Omaha, Neb., home on June 20. He had been active for more than a third of a century in affairs of the Omaha Live Stock Exchange, having served as its president and president of the National Live Stock Exchange. Born at York, Neb., in 1878, he went to Omaha in 1895, and entered the livestock commission business a few years later with two brothers, one of whom, Arthur, survives.

Elwood R. Jacobs, provision broker, operating in Philadelphia since 1924, announces opening of his new office at 473 Drexel Bldg., Philadelphia, Pa.

In recognition of 32 years of service Fred E. Allen, of the Little Rock, Ark., branch of Armour and Company, was appointed honorary sales manager for the week of June 15-20 by A. D. Faulkner, Little Rock branch manager. Mr. Allen has been in the service of the Little Rock Armour branch for 25 years.

Continuing their long string of wins, the "Partridge" Girls Recreational Ball Team won from the undefeated Buckeye Incubator Girls Team 10-1 at the dedication of the Eagles' ball park, Springfield, O., on June 14. Approximately 5000 people saw the game. In 1935 the "Partridge" girls won two championships, Class A in the City Recreational League and also as champions of another strong league known as the Valley

League. The girls played 24 games, winning 21 of them. The entire team is made up of employees of the H. H. Meyer Packing Company. In addition to their soft ball laurels, members of the team were basketball champions in the Greater Cincinnati Recreational League in both 1935 and 1936.

## AMERICAN PACKERS LEAD

North American packers are becoming leaders in the meat industry in the Argentine, said "Uncle Jake" Kindelberger, chairman of the board of the Kalamazoo Vegetable Parchment Co., Parchment, Mich., on his return from a recent visit to South America. Chicago meat packers have opened up modern plants there and are producing a better product at less cost than the native or English packers, and are slowly but surely becoming leaders in the packing business. He finds that all American manufacturers, including meat packers, pay higher wages and salaries and provide better working conditions than is the case with native or European manufacturers.

Argentina leads the world in beef cattle and sheep production, and is rapidly developing a hog industry as well, he says. Beef cattle that are raised "are the finest I have seen anywhere—short legs, small head and large body. The steaks they serve at the hotels and restaurants can be cut with a fork and practically melt in your mouth." Mr. Kindelberger was of the opinion, however, that these steaks lacked a flavor which is produced by the corn-fed cattle of North America.



# We CHALLENGE a COMPARISON

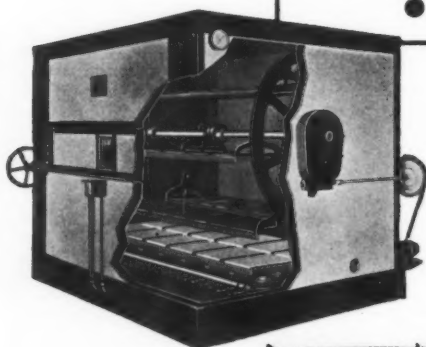
The records of thousands of McDonald Reel Ovens (formerly the Meek Reel Oven) in daily use in large and small packing houses all over the country, offer indisputable evidence of their outstanding superiority. 18 years of profitable performance is your guarantee of satisfaction.

Before You Decide  
COMPARE the

- WEIGHT
- CONSTRUCTION
- LIFE
- PERFORMANCE
- SAVING

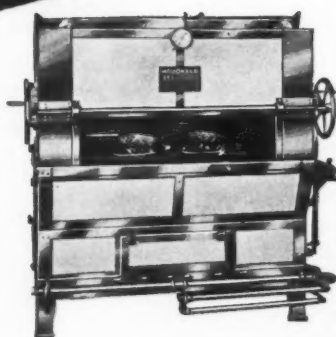
of ANY OTHER  
with the

**MCDONALD  
REEL OVEN**



The  
New Standard  
(From 64 meat  
loaf capacity  
up)

Made in all  
sizes, for all  
fuels. Prices  
upon appli-  
cation.



## Don't Be Satisfied With IMITATORS

A postcard or a letter will bring you complete information about McDonald Reel Ovens. Write for it today, and compare the type, the size, the price for yourself. Their tested performance, their savings, their many exclusive features will convince you.

**BRUCE McDONALD COMPANY**

Also  
Manufacturers of



**RED DEVIL  
OVENS**

Kansas City, Mo.

# BUILT



**FROM THE GROUND UP AND  
DOWN**

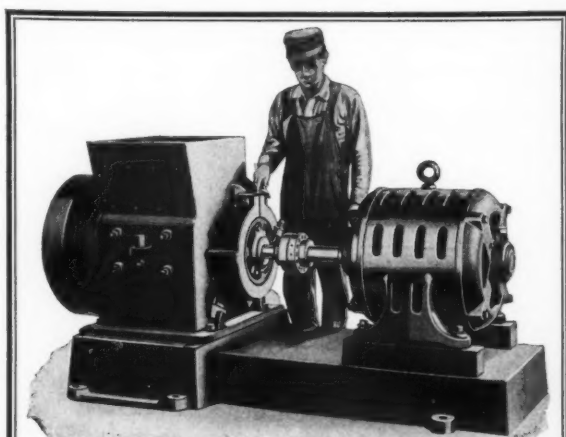
The strength of the sturdy oak is not all above the ground. The oak depends upon its roots for life and growth. So with Pomona Pumps. It's not what you see above the ground that alone makes Pomona a great pump. Of course, it's recognized that there isn't a sturdier, better engineered pump head built, but that's only half of it. It's the assembly of shafting, bearings, impellers and bowls that are hidden from passing gaze that are Pomona's roots. Here lies the secret of Pomona's superior performance, long life and trouble-free operation. The high quality material, the meticulous machining, the precision fittings found in the bowl assembly of Pomona Pumps is seldom equalled,—has never been excelled. You are *paying* for Pomona performance. Be sure your pump is Pomona,—then you will *get* it.

Write for your copy of Pomona's new engineering circular  
on hydraulic laboratory pump testing

**POMONA PUMP CO.**

53 W. Jackson Blvd., Chicago • 206 E. Commercial St., Pomona, Cal.

**POMONA TURBINE PUMPS**



## Grinders for By-Products Vibrating Screens

Heavier and more dependable construction and many exclusive improvements have made Williams Hammer Mills an overwhelming favorite with American packers and renderers. Grind tankage, bones, greasy cracklings and hash dry rendering materials, 50 sizes and types. For screening greasy cracklings and tankage, let us tell you about the "Full-Floating" Vibrating Screen.

**Williams Patent Crusher & Pulverizer Co.**

2708 North Ninth St., St. Louis, Mo.

Chicago New York San Francisco  
37 W. Van Buren St. 15 Park Row 326 Rialto Bldg.



**WILLIAMS**  
OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD  
**WILLIAMS**  
PATENT CRUSHERS GRINDERS SHREDDERS

The National Provisioner



A Page for



## PURCHASING Departments

### NEW UNITED CORK PRODUCT

Because of demand for their new, patented process BB (block baked) corkboard, United Cork Companies have started erection of a new plant at Kearny, N. J. It was only after years of experimentation and actual use that BB corkboard was placed on the market. Its acceptance was so immediate and demand so great that a new plant with complete modern equipment was necessary.

The new patented corkboard is said to be an outstanding improvement in manufacture of corkboard. It is made in blocks, up to 36 in. wide, 40 in. long and in thicknesses of from 1 in. to 16 in., by a new process of internal application of heat. The heat is applied to the mass of cork in a way that avoids charring and breaking down of the cork granules themselves. Accordingly, the cork is said to retain much of its natural resiliency and structural strength and to have a greater insulating value.

One of its advantages is flexibility, in that it can be bent to a considerable extent to conform, without breaking, to cylindrical surfaces, thereby avoiding use of lags on large tanks, air conditioning ducts, etc. It is said to have an exceptionally low conductivity and greater structural strength than corkboard made by the old method of manufacture.

### STAINLESS STEEL PROGRESS

Julius Kahn, president of Truscon Steel Corporation for 33 years, has resigned to become vice president in charge of product development of Republic Steel Corp., Cleveland, O. Forrest H. Ramage has been promoted from assistant manager of the advertising and sales promotion division to sales promotion manager, and will work in conjunction with the new product development division. Stanley A. Knisely, formerly manager of the advertising and sales promotion division, has been named director of advertising, with direct supervision of all advertising of the corporation and its subsidiaries. Chester W. Ruth has been made assistant director of advertising.

### SERVICING THE INDUSTRY

Because of increased demand for Kold-Hold cooling units for truck refrigeration and plant coolers the Kold-Hold Mfg. Co., Lansing, Mich., has had to increase its engineering staff and sales organization. Latest additions are Theodore E. Lipman, refrigerating engineer, Beloit, Wis., who has had many years experience with refrigerating organizations in that territory, and W. F. Hammerling, sales engineer, Detroit, who has been a refrigeration expert with worldwide experience.

H. C. McElhone, who has served in various capacities in the works, headquarters sales, stock control and executive departments, has been appointed assistant to vice president of the Westinghouse Electric and Manufacturing Company. Associated with Westinghouse since 1919, Mr. McElhone for the past five years has been attached to the president's office.

### GRIFFITH'S 16TH BIRTHDAY

Griffith Laboratories celebrated its 16th birthday on July 1. E. L. Griffith started in 1920 in a 25-ft. establishment on 79th st., with a staff of one, himself. With the return of his sons from the army the business began to grow, and was transferred to a one-story plant at 4103 So. La Salle st. For the past 8 years it has occupied the modern 4-story plant at 1415 W. 37th st., where a new addition has recently been completed to take care of new departments. The company also has a plant at Toronto, Can., both plants supplying curing, seasoning and processing materials and equipment to every meat-producing country in the world.

A good man may meet a good job through the "Classified" pages of THE NATIONAL PROVISIONER.



### WHERE MANY NEW MEAT PLANT PROCESSING METHODS HAVE BEEN DEVELOPED

Research laboratory in the Chicago plant of Griffith Laboratories. Here packers' processing problems are investigated and new methods developed. In this laboratory Dr. R. M. Stephenson (right) and Dr. T. R. Fetherston (left), under the control of Dr. L. A. Hall, make tests on raw materials received at the factory and check every shipment to customers. In this manner close control over products and manufacturing methods is maintained.

For the



# RETAIL MEAT DEALER

## SHOW CASE TEMPERATURES

What temperatures should the retailer maintain in storage and display compartments of a refrigerated case? A dealer writes:

Editor THE NATIONAL PROVISIONER:

We have installed a number of delicatessen cases in our stores. Sausage, bacon, ham and luncheon meats are displayed and stored in these. At what temperatures should we keep the storage and display compartments?

The problem of keeping meat in good condition in the retail store is quite as much a matter of preventing condensation of moisture on it as of low temperature, particularly in the case of cooked and smoked products. Warm air flows into a showcase when showcase doors are opened, and it is the moisture deposited from this warm air that provides suitable conditions for growth of mold and slime bacteria.

Under ordinary circumstances, particularly if air in store is not conditioned, liability of condensation on meat increases with increase in difference in temperature between air inside and outside of showcase. In other words, there is more danger of damage in summer than in winter, not so much because outside temperature is higher, but because of the greater liability of moisture to deposit on the meats at this season.

A lower temperature can be more conveniently carried in the storage compartment of a show case than in the display section if this lower temperature is desired, because doors in the former compartment are opened less frequently and less warm, moisture-bearing air comes in contact with product.

Smoked and cooked meats and sausage do not require a low temperature; 45 degs. in both compartments being sufficient. Some retailers use temperatures up to 50 degs. or more in the summer time.

## EDUCATION FOR DEALERS

Pioneers of the vocational educational group who went to Washington in 1926, where in cooperation with the federal board for vocational education they developed plans for vocational education classes for the retail meat industry, will have a banquet during the annual convention of the National Association of Retail Meat Dealers at Cleveland, O., in August. Congress has passed the bill for this work, and Dr. E. W. Barnhart, chief of the Federal Board for Vocational Education, will head the work.

It is now to the advantage of all re-

tail meat dealers to form local associations in their respective cities and take advantage of the recent federal legislation which makes it possible for them, their employees and others in the industry to secure additional knowledge of their business, making them more proficient in their service to consumer. Evening classes will now be formed in

various localities, a privilege heretofore not accorded retailers. Ground work and plans will be made clear to representatives of 100 cities assembled at the annual meeting of the National Association of Retail Meat Dealers at Cleveland, O., on August 4-6.

## NEWS OF THE RETAILERS

Sylvester Heller has engaged in meat business at 2635 W. Burnham, Milwaukee, Wis.

H. A. Holm has moved meat business in Seattle, Wash., from 4212 W. Alaska to 4711 California Ave.

The Creswell Market, Creswell, Ore., has been taken over by William Susbauer.

C. Edward Dodge has engaged in meat business at 1409 N. Interstate, Portland, Ore.

Butler Brothers, Essex, Iowa, meat dealers, sold out to E. N. Christianson of that city.

W. O. Gast, Argyle, Minn., has taken over Nelson Meat Market.

J. C. Jeffery and J. L. Vergoth have taken over meat business of Damberg and Company, located at Eveleth, Minnesota.

G. & R. Feldpausch Co., Hastings, Mich., has opened meat business at 200 E. State st.

Morton Smith, Ashtabula, O., purchased Davenport's meat market at 335 Center St.

## AMONG N. Y. RETAILERS

A meeting of the Eastern District Branch was held at Schwaben Hall on June 23, with chairman Joseph Wagner presiding. The evening was devoted to a general discussion of business conditions, with an element of rejoicing at the passing of the Robinson-Patman bill, which it is hoped will aid the retailer. The evening was closed by a comprehensive talk on sausage by Walter Seiler, of Karl Seiler & Sons, Philadelphia, topped off with a dutch luncheon, composed of some of the appetizing products manufactured by this concern.

Reports of delegates to the state convention were the principal order of business at the meeting of Bronx Branch on June 17. Delegates to the National Convention are E. Ritzman and president Deerson, with Fred Hirsch as alternate. Directors elected to the state association are E. Ritzman and Fred Hirsch.

## RETAIL MEAT PRICES

Average monthly prices at three centers. Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound (simple average of quotations received):

	CHOICE GRADE. (Mostly Credit and Del. Stores.)			GOOD GRADE. (Mostly Cash and Carry Stores.)		
	New York, May 31.	Chicago, May 31.	Kans. City, May 31.	New York, May 31.	Chicago, May 31.	Kans. City, May 31.
<b>Beef.</b>						
Porterhouse steak....	.54	.49	.52	.43	.40	.40
Sirloin steak.....	.44	.40	.41	.37	.35	.37
Top round steak....	.41	..	..	.35	..	..
Bottom round.....	.38	..	..	.33	..	..
Round steak, full cut	..	.34	.34	..	.31	.31
Heel round.....	..	.27	.24	..	.23	.24
Flank steak.....	.34	.31	.33	.29	.27	.30
Top sirloin.....	.37	..	..	.33	..	..
Rump roast, boneless	.35	.33	.33	.31	.28	.31
Rib roast, 1st 6 ribs..	.36	.32	.30	.30	.27	.26
Blade rib roast.....	.25	.25	..	.25	.22	..
Cross rib & top chuck	.31	..	..	.26	..	..
Arm roast.....	..	.24	.24	..	.21	.22
Straight cut chuck..	.25	.23	.22	.23	.21	.21
Corner piece.....	.23	..	..	.21	..	..
Thick plate.....	.18	.15	.14	.18	..	..
Navel.....	.15	.14	.15	.14	.13	.16
Boneless brisket.....	.35	.26	.23	.31	.24	.20
Brisket, bone in.....	.23	.17	.14	.18	.16	.15
Ground meat.....	.27	.20	.20	.20	.18	.19
Boneless stew meat..	.30	.26	.22	.25	.22	.21
<b>Veal.</b>						
Outlet or steak.....	.55	.44	.44	.43	.37	.39
Loin chops.....	.45	.36	.41	.35	.32	.37
Rib chops.....	.39	.30	.38	.30	.27	.30
Rump roast.....	.33	.29	.26	.26	.25	.24
Shoulder chops.....	.28	.25	.30	.18	.23	.25
Shoulder roast.....	.35	.22	.24	..	.20	.23
Boneless shoulder.....	.35	..	..	.26	..	..
Breast.....	.21	.16	.18	.17	.14	.15
Boneless stew.....	.35	.30	.24	.26	.23	.23
Liver.....	.71	.57	.54	.62	.48	.44
<b>Lamb.</b>						
Loin chops.....	.54	.52	.51	.47	.44	.44
Rib chops.....	.48	.45	.50	.39	.39	.42
Leg.....	.35	.34	.32	.30	.29	.29
Shoulder chops.....	.34	.34	.30	.34	.30	.28
Square chuck.....	.27	..	.25	.25	..	.23
Shoulder roast.....	..	.30	..	..	.25	..
Breast.....	.13	.12	.14	.13	.13	.15
Shank and neck.....	.17	.18	.14	.15	.17	.16
<b>Pork.</b>						
Center loin chops...	.37	.36	.34	.32	.33	.32
Rib chops.....	.37	..	.34	.32	..	.32
End chops.....	.27	.27	.27	.24	.24	.28
Fr. hams, whole.....	.32	..	.28	.28	..	.26
Fr. shoulders, whole..	.26	..	.20	.23	..	.21
Fr. picnic, whole.....	.25	..	..	.23	..	..
Boston butts.....	.37	.26	.32	.24	.25	.32
Spareribs.....	.24	.18	.20	.20	.17	.20
Lard (carton).....	.19	.15	.17	.16	.15	.17
Sm. hams, whole.....	.34	.29	.28	.31	.28	.28
Sm. hams, whole.....	.30	.25	.26	.29	.24	.24
Sliced hams.....	.59	.51	.51	.49	.45	.48
Bacon strips, whole..	.40	.37	.39	.36	.35	.35
Bacon strips, whole..	.35	.29	.33	.34	.30	.31
Sliced bacon, No. 1..	.46	.44	.41	.43	.40	.40
Smoked butts.....	.40	.38	.37	.38	.36	.40
Smoked picnic.....	.22	.22	.24	.22	.21	.23
Corned bellies or pickled pork.....	.35	..	.27	.31	..	.22
Sausage meat.....	.34	.26	.28	.31	.22	.28
Salt pork.....	..	..	..	..	..	..

## RETAIL MEAT PRICES DOWN

Retail meat prices rose 1.4 per cent throughout the United States during the two weeks ended June 2, sharing an increase of 2.8 per cent in retail cost of all foods, according to the U. S. Bureau of Labor Statistics. Advance was largely due to rising prices for pork and lamb items. Fats and oils, with a decrease of 1.1 per cent, continued the gradual decline which began last September. Retail price of oleomargarine fell 1.7 per cent; lard, 1.6 per cent and lard compound, 1.3 per cent. Lard is 16.7 per cent lower than during the corresponding period in 1935.

## BOOSTING SALES ON MONDAY

Meat buying may slacken on Mondays, but that gives the retailer an opportunity to push items for the housewife's pantry and refrigerator. Usually too occupied with daily meat buying to think about her reserve shelf, she can listen to suggestions of canned meats, dried beef, sausage, relishes and other allied products on Monday. The weekend may also have depleted her supply of such items.

## SELLING SHREDDED SUET

English meat dealers have found a good way to make an extra profit on their suet. They shred the fat carefully, place it in labeled cartons and sell it to housewives who use it in making various types of puddings. The dealer gets a higher price for the fat because of his enterprise and the housewife is pleased for she does not have to handle and shred the suet.

## MEAT BOARD EDUCATION

(Continued from page 14.)

At Rush Medical College, Chicago, Dr. Leo K. Campbell has just completed studies which show the importance of meat in a weight-gaining diet. Dr. Campbell carried on his studies with under-weight persons of various occupations. On a diet which included three-fourths to one pound of meat daily, these patients gained in weight an average of 1½ pounds per week with a maximum gain in one case of 6 pounds in one week. In addition to meat the menus contained fruits, vegetables, salads, milk and cream, bread, butter and coffee. All patients enjoyed their meals and improved in health while on the diet.

## Food Value Charts

Educational work in nutrition has kept pace with the meat research program. Professional groups and laymen have been kept informed of all the newer revelations regarding the part meat plays for health, through litera-

ture of various types and through direct contacts.

This literature includes the Food Value charts. Illustrated in natural colors these charts show meat at the top of the list of common foods arranged according to their importance as sources of calories, protein, phosphorus and iron. They have been given wide distribution among doctors, dentists, dietitians and nurses, as well as among schools and colleges.

## Popular Diet Publications

Other publications concerning meat and nutrition which have been very popular the past year, include "Authoritative Opinions On Dental Disease," "Weight Reduction with Safety and Comfort," and "The Diet and Dental Disease." "Nutrition and the Importance of Meat," is a new publication which just came off the press.

At various times during the year misleading statements disparaging to meat have been refuted effectively and meat has been given its proper place as a valuable food for keeping health up to par. An excellent lesson on meat was taught as a result of displays of the Food Value charts at annual conventions of such organizations as the American Dietetics Association and the American Home Economics Association.

## Meat Advertising

More advertising for meat was made possible through cooperation extended to various groups. A "Meat For Health" cooperative retailer advertising plan inaugurated three years ago was used during the past year by newspapers in Milwaukee, Wis.; Detroit, Mich.; St. Louis, Mo.; and Cincinnati, Ohio. Each campaign was supported by leading retailers in these cities and extended over a period of several months.

These advertising campaigns were designed to convince the public that meat is a food which is needed in the balanced diet for every member of the family. Full page ads appeared twice each month in the newspapers running the campaign, as well as other copy from time to time.

## Other Meat Activities

The Board's report brought out that, in addition to the foregoing activities, the case of meat was strengthened in many other ways. Some of them are as follows:

Meat exhibits telling a comprehensive meat story were held at fairs and expositions from Massachusetts to California.

Twenty or more types of meat literature were in constant demand, and the distribution of such literature exceeded two and one-half million pieces.

Meat talks to the number of 6,209 were given over 204 radio stations of 45 states, as a result of the Board's radio service.

News material prepared for the press was used in 2,218 publications of 48 states.

Students from eleven colleges and universities took part in intercollegiate meat judging contests.

A total of 14,294 students from 560 high schools of 44 states took part in meat essay and meat poster contests.

Short courses for retail meat dealers, held at four colleges and universities, were attended by dealers from 131 cities of nine states.

These are some of the highlights of the year which indicate the wisdom of the concerted effort for meat in which all branches of the livestock and meat industry are participating.

## MEAT BOARD MEETING

All officers of the National Live Stock and Meat Board were re-elected at the close of the annual meeting held June 18 and 19 at the Stevens Hotel, Chicago. The officers are: Thomas E. Wilson, Chicago, representing Institute of American Meat Packers, chairman; D. M. Hildebrand, Seward, Neb., representing U. S. Live Stock Association, vice-chairman; Everett C. Brown, Chicago, representing National Live Stock Exchange, treasurer; R. C. Pollock, Chicago, secretary and general manager.

The Board heard reports from Mr. Pollock and other members of the Board's staff covering the past fiscal year in the field of meat promotion, including meat research, home economics schools of meat cookery, publicity and publication, nutrition, meat merchandising and meat advertising. Plans were made for the coming year's activities.

Speakers at the meeting included Miss Alice M. Child, associate professor of home economics, University of Minnesota; Dr. Leo K. Campbell, Rush Medical College, Chicago; Dr. Anton K. Carlson, chairman of the department of physiology, University of Chicago; and C. V. Whalin, U. S. Bureau of Agricultural Economics, Washington, D. C.

Miss Child explained the work of the meat cookery committee of the Cooperative Meat Investigations Project and its relation to the Board's work, and by means of lantern slides showed some of the equipment used in meat cookery studies at the University of Minnesota. Dr. Campbell reported on a study he has just completed under the sponsorship of the Board which shows the importance of meat in the weight-gaining diet. (See page 14.)

Dr. Carlson emphasized the fact that although research has made rapid strides, the optimum diet for man has not yet been found. He called attention forcefully to the important place of meat in the well-balanced diet. Topics covered by Mr. Whalin were "The Government Meat Grading and Stamping Service" and "Relation Between Live-stock Prices and Wholesale and Retail Prices of Meat."



# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS

Carcass Beef			Cor. week,		
Week ended			June 24, 1936.		
1935					
Prime native steers—	14	@15	18 1/4	@19 1/4	
400-600	13 1/4	@14 1/4	18 1/2	@19 1/2	
600-800	13 1/4	@13 3/4	18 1/2	@19	
800-1000	13 1/4	@13 3/4			
Good native steers—					
400-600	13	@14	16 1/4	@17 1/4	
600-800	13	@13 1/2	16 1/2	@17 1/2	
800-1000	12 3/4	@13	17	@18	
Medium steers—					
400-600	12 1/4	@13	15	@16	
600-800	12 1/4	@12 3/4	16	@16 1/4	
800-1000	12 1/4	@12 3/4	16 1/2	@17	
Heifers, good, 400-600	12	@13	15	@16 1/4	
Cows, 400-600	9 3/4	@11	10	@13	
Hind quarters, choice		@19 1/4		@23	
Fore quarters, choice		@20		@15	

Beef Cuts			unquoted		
Steer loins, prime	@28				
Steer loins, No. 1	@27		@36		
Steer loins, No. 2	@26		@31		
Steer short loins, prime	@29		unquoted		
Steer short loins, No. 1	@28		@50		
Steer short loins, No. 2	@28		@41		
Steer loin ends (hps)	@18		@23		
Steer loin ends, No. 2	@18		@22		
Cow loins	@16		@17		
Cow short loins	@18		@13		
Cow loin ends (hps)	@14		@18		
Steer ribs, prime	@18		unquoted		
Steer ribs, No. 1	@16		@24		
Steer ribs, No. 2	@14		@23		
Cow ribs, No. 2	@17		@17		
Cow ribs, No. 3	@12		@12		
Steer rounds, prime	@15 1/4		unquoted		
Steer rounds, No. 1	@14 1/4		@18		
Steer rounds, No. 2	@14		@17 1/4		
Steer chucks, prime	@11 1/4		unquoted		
Steer chucks, No. 1	@10 1/2		@14 1/2		
Steer chucks, No. 2	@10		@14		
Cow rounds	@13		@14		
Cow chucks	@9 3/4		@12		
Steer plates	@9		@13 1/2		
Medium plates	@8 1/4		@12		
Briskets, No. 1	@11 1/4		@16 1/4		
Steer navel ends	@7 1/4		@11		
Cow navel ends	@7		@8 1/4		
Fore shanks	@7		@9		
Hind shanks	@6		@9		
Strip loins, No. 1, bbls.	@40		@65		
Strip loins, No. 2	@30		@55		
Sirloin butts, No. 1	@21		@29		
Sirloin butts, No. 2	@21		@23		
Beef tenderloins, No. 1	@50		@75		
Beef tenderloins, No. 2	@45		@55		
Rump butts	@13		@15		
Flank steaks	@18		@22		
Shoulder clods	@13 1/4		@13 1/4		
Hanging tenderloins	@14		@14		
Insides, green, 6@8 lbs.	@15 1/4		@15 1/4		
Outsides, green, 5@6 lbs.	@15		@14		
Knuckles, green, 5@6 lbs.	@16		@15 1/4		

Beef Products			unquoted		
Brains (per lb.)	@5		@7		
Hearts	@9		@12 1/4		
Tongues	@18		@21		
Sweetbreads	@15		@27		
Ox-tail, per lb.	@10		@10		
Fresh tripe, plain	@9		@10		
Fresh tripe, H. C.	@11 1/4		@12 1/4		
Livers	@18		@16		
Kidneys, per lb.	@10		@10 1/4		

Veal			unquoted		
Choice carcass	@15	14	@15		
Good carcass	@13	12	@13		
Good saddles	@17	16	@17		
Good racks	@11	10	@12		
Medium racks	@10	8	@10		

Veal Products			unquoted		
Brains, each	@9 1/2		@10		
Sweetbreads	@35		@38		
Calf livers	@35		@25		

Lamb			unquoted		
Choice lambs	@23		@18		
Medium lambs	@21		@16		
Choice saddles	@22		@22		
Medium saddles	@22		@20		
Choice fores	@21		@16		
Medium fores	@19		@14		
Lamb fries, per lb.	@32		@32		
Lamb tongues, per lb.	@15		@15		
Lamb kidneys, per lb.	@20		@20		

Mutton			unquoted		
Heavy sheep	@6		@6		
Light sheep	@10		@10		
Heavy saddles	@8		@12		
Light saddles	@12		@13		
Heavy fores	@4		@7		
Light fores	@8		@8		
Mutton legs	@15		@14		
Mutton loins	@10		@10		
Mutton stew	@6		@8		
Sheep tongues, per lb.	@12 1/4		@12 1/4		
Sheep heads, each	@10		@10		

## Fresh Pork, etc.

Pork loins, 8@10 lbs. av.	@22	@23
Picnics	@16 1/4	@17 1/4
Skinned shoulders	@18	@18
Tenderloins	@28	@32
Spare ribs	@11 1/4	@12
Back fat	@11	@15
Boston butts	@20	@22
Boneless butts, cellar trim, 2@4	@24 1/4	@25
Hocks	@10	@12
Tails	@9	@10
Livers	@13	@11
Slip bones	@3 1/2	@5
Blade bones	@12 1/4	@12
Pigs' feet	@4	@4
Kidneys, per lb.	@10	@11
Brains	@8	@12
Ears	@4	@5
Snouts	@6	@8
Heads	@7	@8
Chitterlings	@5	@6

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@25	
Country style sausage, fresh in link	@20 1/4	
Country style sausage, fresh in bulk	@18 1/4	
Country style sausage, smoked	@22 1/4	
Frankfurter, in hog casings	@23 1/4	
Frankfurters, in hog casings	@21 1/4	
Bologna in beef bungs, choice	@17 1/4	
Bologna in beef middles, choice	@18 1/4	
Liver sausage in beef rounds	@19 1/4	
Liver sausage in hog bungs	@18 1/4	
Smoked liver sausage in hog bungs	@17 1/4	
Head cheese	@17 1/4	
New England luncheon specialty	@23 1/4	
Minced luncheon specialty, choice	@19 1/4	
Tongue sausage	@28	
Blood sausage	@18	
Souse	@18	
Polish sausage	@23 1/4	

## DRY SAUSAGE

Cervelat, choice, in hog bungs	@39	
Thuringer cervelat	@19	
Farmer	@26	
Holsteiner	@25	
B. C. salami, choice	@35	
Milano salami, choice, in hog bungs	@25	
B. C. salami, new condition	@21	
Frisses, choice, in hog middles	@37	
Genoa style salami, choice	@44	
Pepperoni	@34	
Mortadella, new condition	@22	
Capicola	@50	
Italian style hams	@36	
Virginia hams	@40 1/4	

## SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@10	
Special lean pork trimmings	@16 1/4	
Extra lean pork trimmings	@17 1/4	
Pork cheek meat	10 1/4 @11	
Pork hearts	7 @7 1/4	
Pork livers	7 @7 1/4	
Native boneless bull meat (heavy)	@10 1/4	
Shank meat	@10 1/4	
Boneless chucks	@10 1/4	
Beef trimmings	@8 1/4	
Beef cheeks (trimmed)	@9	
Dressed cutters, 350 lbs. and up	@7 1/4	
Dr. bologna bulls, 600 lbs. and up	@8 1/4	
Pork tongues, canner trim, S. P.	@12 1/4	

## SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	

## BARRELED PORK AND BEEF

Mess pork, regular	@28.00	
Family back pork, 24 to 34 pieces	@28.00	
Family back pork, 35 to 45 pieces	@27.00	
Clear back pork, 40 to 50 pieces	@23.50	
Clear plate pork, 25 to 35 pieces	@19.50	
Bean pork	@25.50	
Brisket pork	@29.00	
Plate beef	@18.50	
Extra plate beef, 200-lb. bbls.	@19.00	

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50	
Lamb tongue, short cut, 200-lb. bbl.	51.50	
Regular tripe, 200-lb. bbl.	19.00	
Honeycomb tripe, 200-lb. bbl.	22.00	
Pocket honeycomb tripe, 200-lb. bbl.	25.00	

## DRY SALT MEATS

Clear bellies, 14@16 lbs.	@14 1/4	
Clear bellies, 15@20 lbs.	@14	
Rib bellies, 25@30 lbs.	@13 1/4	
Fat backs, 10@12 lbs.	@10 1/4	
Fat backs, 14@16 lbs.	@10 1/4	
Regular plates	@10 1/4	
Jowl butts	@11 1/4	

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	26 1/4 @27 1/4	
Fancy skd. hams, 14@16 lbs., parchment paper	27 1/4 @28 1/4	
Standard reg. hams, 14@16 lbs., plain	25 @26	
Picnics, 4@8 lbs., short shank, plain	19 @20	
Picnics, 4@8 lbs., long shank, plain	18 @19	
Fancy bacon, 6@8 lbs., parchment paper	29 @30	
Standard bacon, 6@8 lbs., plain	25 1/4 @26 1/4	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	30 @31	
Outsides, 5@9 lbs.	27 @28	
Knuckles, 5@9 lbs.	28 @29	
Cooked hams, choice, skin on, fattened	41 1/4 @42	
Cooked hams, choice, skinless, fattened	43 @44	
Cooked picnics, skin on, fattened	28 1/4 @29	
Cooked picnics, skinned, fattened	28 @29	
Cooked loin roll, smoked	48 @49	

## LARD

Prime steam, cash, Bd. Trade	@\$10.50ax	
Prime steam, loose, Bd. Trade	@ 9.87 1/2n	
Refined lard, tierces, f.o.b. Chgo.	@ 11 1/4	
Kettle rend., tierces, f.o.b. Chgo.	@ 11 1/4	
Leaf, kettle rendered, tierces, f.o.b. Chgo.	@ 12	
Neutral, in tierces, f.o.b. Chgo.	@ 11 1/4	
Compound, reg., tierces, c.a.f.	@ 10 1/4	

## OLEO OIL AND STEARINE

Extra oleo oil	8 @8 1/4	
Prime No. 2 oleo oil	7 1/4 @7 1/2	
Prime oleo stearine, edible	7 1/4 @7 1/2	

## TALLOW AND GREASES

Edible tallow	6 1/4 @7	
Prime packers' tallow	5 1/4 @6	
No. 1 tallow, 10% f.f.a.	5 1/4 @5 1/4	
Special tallow	5 1/4 @5 1/4	
Choice white grease	6 1/4 @6 1/4	
A-White grease, maximum 4% acid	5 1/4 @5 1/4	
B-White grease, maximum 5% acid	5 1/4 @5 1/4	
Yellow grease, 10@15%	5 @5 1/4	
Brown grease, 40% f.f.a.	4 1/4 @4 1/4	

## ANIMAL OILS

Prime edible	@13 1/4	
Prime inedible	@12	
Headlight burning oil	@12	
Prime W. 8	@11 1/4	
Extra W. 8	@11 1/4	
Extra lard oil	@10 1/4	
Extra No. 1	@9 1/4	
No. 1 lard oil	@8 1/4	
No. 2 lard oil	@8 1/4	
Acidless tallow	@9	
20" neatfoot	@16 1/4	
Pure neatfoot (drums)	@12	
Special neatfoot	@11	
Extra neatfoot	@9 1/4	
No. 1 neatfoot	@9	
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.		

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	@ 8 1/4	
White deodorized, in bbls., f.o.b. Chgo.	10 1/4 @10 1/4	
Yellow, deodorized	10 1/4 @10 1/4	
Soap stock, 50% f.f.a., f.o.b. mills	1 1/4 @1 1/4	
Soya bean oil, f.o.b. mills	6 @6 1/4	
Corn oil, in tanks, f.o.b. mills	@ 8 1/4	
Cocconut oil, seller's tanks, f.o.b. coast	4 @4 1/4	
Refined in bbls., f.o.b. Chicago	11 @11 1/4	

## OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@13	
White animal fat margarine, in 1 lb. cartons, rolls or prints	@14	
Nut, 1-lb. cartons	@11	
Puff paste	@12 1/4	

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

## CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'has. stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Salt, per ton, in minimum car of 80,000		
lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.99	
Medium, air dried.....	4.96	
Medium, kiln dried.....	10.96	
Rock.....	6.78	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	@3.75	
Second sugar, 90 basis.....	None	
Standard gran., f.o.b. refiners (2%).....	@5.00	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.50	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.40	

## SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice Prime.....	16	17 1/2
Resifted.....	16 1/2	18
Chili Pepper, Fancy.....	24	24
Chili Powder, Fancy.....	22	23
Cloves, Amboyna.....	22	26
Madagascar.....	10 1/2	19 1/2
Zanzibar.....	16	19
Ginger, Jamaican.....	17	19 1/2
African.....	14 1/2	16
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	60	60
Mustard Flour, Fancy.....	22 1/2	24
No. 1.....	15	15
Nutmeg, Fancy Banda.....	23	23
East India.....	19	19
E. I. & W. I. Blend.....	17 1/2	17 1/2
Paprika, Extra Fancy.....	23 1/2	24
Fancy.....	22	22 1/2
Hungarian.....	27 1/2	27 1/2
Peppina Sweet Red Pepper.....	26 1/2	27 1/2
Pimexco (220-lb. bbls.).....	21	21
Pepper, Cayenne.....	16	16
Red Pepper, No. 1.....	12	12
Pepper, Black Aleppy.....	10 1/2	12
Black Lampong.....	6 1/2	8 1/2
Black Tellicherry.....	11 1/2	13 1/2
White Java Muntok.....	11 1/2	13 1/2
White Singapore.....	11 1/2	13 1/2
White Packets.....	13	13

## SEEDS AND HERBS

	Whole.	Sausage.
	Per lb.	Per lb.
Caraway Seed.....	10 1/2	12 1/2
Celery Seed, French.....	22	26
Cominos Seed.....	13 1/2	16
Coriander Morocco Bleached.....	9	9
Coriander Morocco.....	7 1/2	9
Mustard Seed, Cal. Yellow.....	8 1/2	10 1/2
American.....	7 1/2	9 1/2
Marjoram, French.....	23	27
Oregano.....	11	14
Sage, Dalmatian.....	9	9
Dalmation No. 1, Fancy.....	8 1/2	10 1/2

## SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic rounds, 180 pack.....	@18	
Domestic rounds, 140 pack.....	@26	
Export rounds, wide.....	@36	
Export rounds, medium.....	@23	
Export rounds, narrow.....	@28	
No. 1 weasands.....	@64	
No. 2 weasands.....	@62	
No. 1 bungs.....	@11	
No. 2 bungs.....	@6 1/2	
Middles, regular.....	@30	
Middles, select, wide, 26 1/2 in.....	@40	
Middles, select, extra wide, 2 1/2 in.		
and over.....	@65	
Dried bladders:		
12-15 in. wide, flat.....	70	
10-12 in. wide, flat.....	40	
8-10 in. wide, flat.....	45	
6-8 in. wide, flat.....	30	
Hog casings:		
Narrow, per 100 yds.....	2.25	
Narrow, special, per 100 yds.....	2.10	
Medium, regular.....	1.75	
Wide, per 100 yds.....	1.20	
Extra wide, per 100 yds.....	1.00	
Export bungs.....	.25	
Large prime bungs.....	.18	
Medium prime bungs.....	.15	
Small prime bungs.....	.15	
Middles, per set.....	.15	
Stomachs.....	.08	

## COOPERAGE

Ash pork barrels, black hoops.....	\$1.40	@1.42 1/2
Ash pork barrels, galv. hoops.....	1.47 1/2	@1.50
Oak pork barrels, black hoops.....	1.30	@1.32 1/2
Oak pork barrels, galv. hoops.....	1.37 1/2	@1.40
White oak ham tierces.....	2.27 1/2	@2.30
Red oak ham tierces.....	2.02 1/2	@2.05
White oak lard tierces.....	2.12 1/2	@2.15

# NEW YORK MARKET PRICES

## LIVE CATTLE

Steers, good.....	\$ 8.40 @ 8.50
Steers, plain and medium.....	7.15 @ 7.55
Cows, fat.....	6.25 down
Cows, low cutter and cutter.....	4.00 @ 5.85
Bulls, sausage.....	5.50 @ 6.50

## LIVE CALVES

Vealers, select.....	\$11.00
Vealers, good.....	8.00 @ 10.10
Vealers, plain and medium.....	6.00 @ 8.00

## LIVE LAMBS

Lambs, good.....	\$12.00 @ 12.50
Sheep.....	4.50 down

## LIVE HOGS

Hogs, 190-lb. av.....	\$ @10.60
-----------------------	-----------

## DRESSED BEEF

### City Dressed.

Choice, native, heavy.....	14 @ 15
Choice, native, light.....	14 @ 15
Native, common to fair.....	13 @ 13 1/2

### Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	14 @ 15
Native choice yearlings, 440 @ 600 lbs.....	14 @ 15
Good to choice heifers.....	12 @ 13
Good to choice cows.....	11 @ 12
Common to fair cows.....	9 1/2 @ 10 1/2
Fresh bologna bulls.....	11 @ 12

## BEEF CUTS

	Western.	City.
No. 1 ribs.....	20 @ 22	20 @ 23
No. 2 ribs.....	17 @ 19	18 @ 19
No. 3 ribs.....	15 @ 16	16 @ 17
No. 1 loins.....	28 @ 30	25 @ 30
No. 2 loins.....	24 @ 27	22 @ 24
No. 3 loins.....	20 @ 23	20 @ 21
No. 1 hinds and ribs.....	16 @ 18	16 1/2 @ 20
No. 2 hinds and ribs.....	15 @ 16	15 @ 16
No. 1 rounds.....	14 @ 14	14 @ 15
No. 2 rounds.....	13 @ 13	13 1/2 @ 13 1/2
No. 3 rounds.....	12 @ 12	12 @ 12 1/2
No. 1 chucks.....	11 1/2 @ 13	13 @ 13
No. 2 chucks.....	10 @ 11	12 @ 12
No. 3 chucks.....	9 @ 10	10 @ 11
Bolognas.....	11 1/2 @ 12 1/2	11 1/2 @ 12 1/2
Rolls, reg. 6 @ 8 lbs. av.....	23 @ 25	23 @ 25
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 20	18 @ 20
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	12 @ 14	12 @ 14

## DRESSED VEAL

Good.....	15 @ 16
Medium.....	14 @ 15
Common.....	12 @ 14

## DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	23 @ 24
Lambs, good.....	22 @ 23
Lambs, medium.....	21 @ 22
Sheep, good.....	12 @ 14
Sheep, medium.....	8 @ 12

## DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$15.50 @ 16.00
--	-----------------

## FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	@21
Pork tenderloins, fresh.....	@30
Pork tenderloins, frozen.....	@30
Shoulders, Western, 10 @ 12 lbs. av.....	@17
Butts, boneless, Western.....	@20
Butts, regular, Western.....	@19
Hams, Western, fresh, 10 @ 12 lbs. av.....	@22
Picnic hams, West. fresh, 6 @ 8 lbs. av.....	@17
Pork trimmings, extra lean.....	@20
Pork trimmings, regular 50% lean.....	@11
Spareribs.....	@12

## SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	@26
Regular hams, 10 @ 12 lbs. av.....	@26
Regular hams, 12 @ 14 lbs. av.....	@25 1/2
Skinned hams, 10 @ 12 lbs. av.....	@27 1/2
Skinned hams, 12 @ 14 lbs. av.....	@27 1/2
Skinned hams, 16 @ 18 lbs. av.....	@26 1/2
Skinned hams, 18 @ 20 lbs. av.....	@26
Picnics, 4 @ 6 lbs. av.....	@20
Picnics, 6 @ 8 lbs. av.....	@20
City pickled bellies, 8 @ 12 lbs. av.....	@23
Bacon, boneless, Western.....	@24 1/2
Bacon, boneless, city.....	@24 1/2
Rollettes, 8 @ 10 lbs. av.....	@21 1/2
Beef tongue, light.....	@21
Beef tongue, heavy.....	@25

## FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, 1 c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	22c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	28c a pound
Lamb fries.....	12c a pair

## BUTCHERS' FAT

Shop fat.....	@2.00 per cwt.
Breast fat.....	@2.50 per cwt.
Edible suet.....	@4.00 per cwt.
Inedible suet.....	@3.00 per cwt.

## GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	19	2.05	2.10	2.15	2.30
Prime No. 2 veals.....	18	1.85	1.90	1.95	2.00
Buttermilk No. 1.....	16	1.75	1.80	1.85	....
Buttermilk No. 2.....	15	1.60	1.65	1.70	....
Branded grubby.....	9	.90	.95	1.00	1.05
Number 3.....	9	.90	.95	1.00	1.05

## BONES AND HOOFES

	Per ton.
Round shins, heavy.....	\$75.00
light.....	60.00
Flat shins, heavy.....	60.00
light.....	55.00
White hoofs.....	75.00
Black and striped hoofs.....	40.00

## PRODUCE MARKETS

### BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@30 1/2	31 @ 31 1/2
Creamery (91 score).....	@30 1/4	....
Creamery firsts (88-89		
score).....	29 1/4 @ 30	....

### EGGS.

Extra firsts.....	21 @ 21 1/2	....
Firsts, fresh.....	20 1/2 @ 21 1/2	22 @ 22 1/2
Standards.....	20 1/2 @ 21 1/2	23 1/4 @ 23 1/2

### LIVE POULTRY.

Fowls.....	12 @ 20 1/2	20 @ 22
Broilers.....	17 @ 21	18 @ 27
Fryers.....	21 1/2 @ 24	....
Chickens, spring.....	25 @ 28	....
Turkeys.....	13 @ 16	14 @ 22
Ducks.....	9 @ 16 1/2	10 @ 13
Geese.....	9 @ 15	8 @ 10

### DRESSED POULTRY.

Fryers, 31-42, frozen.....	24 @ 26	25 1/2 @ 26
Roasters, 43-54, frozen.....	26 @ 27	27 @ 28
Roasters, 55 & up, frozen.....	28 @ 30 1/2	29 @ 31 1/2
Fowls, 31-47, fresh.....	21 @ 21 1/2	22 1/2 @ 23
48-59, fresh.....	22 @ 23	23 1/2 @ 24
60 and up, fresh.....	21 1/2 @ 22	22 @ 23

## BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended June 18, 1936:

	June 12	13	15	16	17	18
Chicago.....	28 1/2	28 1/2	28 1/2	28 1/2	29 1/4	29 1/4
New York.....	29 1/2	30	29 1/2	29 1/2	30 1/4	30 1/4
Boston.....	30 1/4	30 1/4	30 1/4	30 1/4	Holiday 30 1/4	30 1/4
Phila.....	30 1/4	30 1/4	30 1/4	30 1/4	31	30 1/4
San Fran.....	31	31	31	31	32	31 1/2

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	28 1/2	28 1/2	28 1/2	28 1/2	29 1/4	29 1/4
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
				1936.
Chicago.....	57,699	60,965	75,849	1,421,246
N. Y.....	64,783	69,871	64,461	1,529,134
Boston.....	21,613	24,174	22,927	527,120
Phila.....	18,604	19,200	21,534	497,117
Total.....	162,699	183,210	184,571	5,974,617

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	June 18.	June 18.	June 19.	last year.
Chicago.....	550,830	32,638	10,865,266	15,987,509
New York.....	391,861	247,350	4,334,267	9,013,951
Boston.....	89,223	11,159	1,705,454	2,039,530
Phila.....	45,090	32,606	1,636,387	2,737,050
Total.....	1,057,204	323,753	18,541,354	29,458,060

Week ending June 27, 1936

# Classified ADVERTISEMENTS

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## Men Wanted

### Meat Boners

Two experienced meat boners. W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

Wanted, sausage foreman with packing house experience in working up by-products. Capable of taking full charge. State references, salary and experience. W-402, THE NATIONAL PROVISIONER, 407 S. Dearborn, Street., Chicago, Ill.

### Salesmen

Wanted, representative salesmen now calling on food trades for open territories on old established complete line of summer sausage. W-389, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Packinghouse Man

Excellent opportunity for practical packinghouse man to make money by buying interest and assuming active management of small new and modern plant in Florida. References required. Refined locality, splendid schools. F. T. MacKinnon, Marianna, Fla.

## Position Wanted

### Superintendent

Superintendent with broad experience with both large and small packers available for connection with independent packer anywhere in U. S., Canada or South America. Pork and beef, kill, lard, inedible, cutting, curing, sausage, boiled hams, freezers, smokehouse. Practical and economical results in any department. A-1 references. W-406, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Stenographer

Competent steno, age 40, employed, pleasing personality, knowledge of accounting and ability to analyze reports desires connection with small growing organization in Middle West. W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### General Superintendent

or packinghouse manager. Years of practical experience, both large and small plants. Expert in curing, smoking, and manufacturing sausage. Have special cures and formulas that guarantee good product. Best references. W-404, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Supt. or Assistant to Owner

Twenty-five years' practical experience over all packinghouse operations. Capable of taking complete charge. Thorough knowledge of all beef and pork. Qualified for responsibility. Relieve owner of all detail. Can furnish evidence of successful record. Reliable references. W-395, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Position Wanted

### Sausage Foreman

Expert sausage maker desires position. Can make all kinds of plain and fancy sausage, loaves, and specialties, and fresh summer sausage. Now in Chicago. References. W-379, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Packinghouse Executive

Thoroughly experienced and practical. Desirous of making connection as manager of plant where new life, ability and hard work is needed to make business successful. Under 50 years of age. Can furnish references and record of 30 years' experience which will prove my ability in any phase of the business. Will consider connection with independent or large packers and could make moderate investment. W-401, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Equipment for Sale

### Cooker

For sale, 5 ft. x 9 ft. cooker with 20 H.P., 60 cycle, 3 phase, 220 volt, AC motor. Silent chain drive. A-1 operative condition. FS-400, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Tankage or Blood Dryer

For sale or will trade for cracklings, 60-in. pan dryer, 3-phase, 60 cycles, 220 volts, 15 H.P. motor with V-belt drive. Southern Indiana Reduction Co., Salem, Ind.

### 25 Motor Trucks

For sale, 25 International and White Trucks 1 1/2 and 2 tons, formerly owned by Adolf Gobel, Inc., refrigerated bodies suitable for trucking provisions and meats. All in good running condition. J. L. Jacobs, 56-25 58th Street, Maspeth, L. I., N. Y. Telephone Juniper 5-1178.

### Used Equipment for Sale

3-4' x 9' Lard Rolls, made by Allbright-Nell and Mechanical Mfg. Co.; 2 No. 1 Anderson Oil Expellers; 3 Bartlett & Snow 10' x 3' Tankage Dryers, jacketed; 1 Hottmann twin-screw Cutter and Mixer; 1 36" 4-cage Disintegrator; 2 Ball & Jewell Rotary Cutters, No. 1 and No. 2 size; 3 Mechanical Mfg. Co. double-arm Mixers. Miscellaneous: Cooking Kettles, Rendering Tanks, Digesters, Hammer Mills, Grinders, Dryers, Ice Machines, Hydraulic Presses, Filter Presses, Pumps, Boilers, etc. Have you any equipment for sale? Send us a list.

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York, N. Y.

Telephone: Barclay 7-0600.

Shops and Warehouse: 331 Doremus Ave. Newark, N. J.

## Equipment for Sale

### Packinghouse Equip. For Sale

Included in equipment purchased from Lancaster Packing Company. All in good condition.

1-No. 166 "Boss" Enterprise Meat Chopper complete with motor—\$350.00.

1-Hand Power Hydraulic Lard Press, 15 in. dia. x 30 in. long steel container, 5 in. dia. ram with 14 plates—\$150.00.

1-No. 7E Cleveland Kleen-Kut Lard Chopper complete with motor and starting switch.

1-24 ton capacity Frick Ice Machine.

Complete with vertical center crank steam engine, ammonia receiver, double pipe condenser, complete freeing unit, 72-200-lb. freeing cans, overhead traveling crane, and American Marsh Brine Pump.

For further details and for complete revised list of other packinghouse equipment for sale, write

GEO. H. ALTEN

P. O. Box 426

Lancaster, Ohio.

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